

THE NATIONAL PROVISIONER

MARCH 4 • 1944

Leading Publication in the Meat Packing and Allied Industries Since 1891



THE DIFFERENCE IN **QUALITY**
MAKES THE DIFFERENCE IN **VALUE!**

In specialty materials for meat packers and processors, as in everything else, difference in quality makes a tremendous difference in results, the value of the finished product, and selling price and profits to you. This is one of the reasons why Fearn materials are so outstanding in final quality, are so widely used throughout the meat packing industry.

Ask your Fearn representative!



Fearn Laboratories, Inc.

Manufacturers of Fine Food Specialties

701-707 N. Western Ave.

Chicago, Ill.

REAL PACKING CO.
PACKERS

2718 POPLAR AVENUE
TELEPHONE VICTORY 5330
CHICAGO
July 21, 1948

John E.
50 Broad
Buffalo
Gentlemen

THE BUFFALO SELF-EMPTYING SILENT CUTTER

"...makes it possible to make a better, more uniform product with a greater yield, consequently reducing the cost."

Buffalo Self-Emptying Silent Cutter which we purchased from you in July, 1942, was giving satisfaction. We can truthfully say that it has far exceeded our expectations in saving of time and labor.

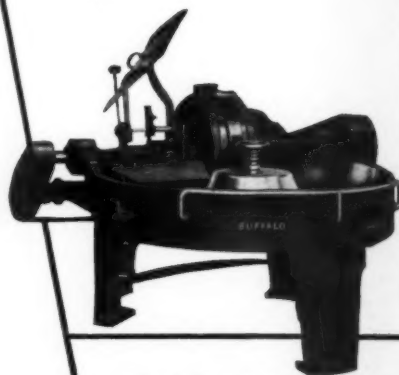
It will handle the meat that formerly required two machines (one man to each). It makes it possible to make a better, more uniform product with a greater yield, consequently reducing the cost. Given a reasonable volume, the machine will pay for itself in a very short time. Incidentally, the ease with which the machine can be cleaned saves many an argument with the Government Inspectors.

We are well satisfied and consider the purchase price spent a good investment.

Very truly yours,

REAL PACKING COMPANY

L. Makowski



BUFFALO Self-Emptying Silent Cutters are available in 200, 350, 600 and 800 lbs. capacities. The Model 70-B (above) cuts and empties 800 lbs. of meat in 5 to 8 minutes.

Don't take OUR word for it...

...ask **any** group of users of the BUFFALO Self-Emptying Silent Cutter whether they have not duplicated the experience of the Real Packing Co. ...**one** machine doing the work of two, increasing product and saving labor, a better, more uniform product, greater yield, reduced cost per pound of finished product, easy cleaning, a machine that pays for itself in a short time.

They will **all** answer in the affirmative!

We'll be glad to send you a list of BUFFALO Self-Emptying Silent Cutter users in **your** territory, together with a copy of our free catalog which describes its many outstanding advantages in detail. Write **now!**

JOHN E. SMITH'S SONS CO.
50 Broadway Buffalo, New York

Sales and Service Offices in principal cities

Buffalo



**QUALITY SAUSAGE
MAKING MACHINES**

LARD DRUMS FOR LEND LEASE

Approved



The lever locking ring cover gives a full opening for easy filling. Covers are sealed by a single movement of the lever locking ring handle making a positive air-tight closure.

These drums have a two-position locking device which insures their arrival at your plant with interiors clean and the seal undamaged.

Steri Seald

lining, baked-on at controlled temperatures, is a protective coating that provides a germ and bacteria free interior. Food products are safe in steri-seald steel containers for shipment and storage all over the world.

INLAND STEEL CONTAINER CO. CONTAINER SPECIALISTS

Formerly Wilson & Bennett Mfg. Co.

6532 South Menard Avenue, Chicago 38, Illinois

PLANTS AT: CHICAGO • JERSEY CITY • NEW ORLEANS • RICHMOND, CALIF.





THE NATIONAL PROVISIONER

Volume 110

MARCH 4, 1944

Number 10

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EDITORIAL STAFF

EDWARD R. SWEM, Editor • VAL WRIGHT, Managing Editor

ROBERT V. SKAU, Market Editor

Washington: C. B. HEINEMANN, JR., 1420 K St., N. W.

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ADVERTISING DEPARTMENT

Chicago: HARVEY W. WERNECKE, Manager, Advertising Sales

FRANK N. DAVIS

H. SMITH WALLACE

F. A. MacDONALD, Production Manager

407 S. Dearborn St. (5), Tel. Wabash 0742.

New York: LOUIS H. WREDE, Eastern Manager

LILLIAN M. KNOELLER

300 Madison Ave. (17), Tel. Murray Hill 2-6153.

Los Angeles: DUNCAN A. SCOTT & Co.,

Western Pacific Bldg. (15)

San Francisco: DUNCAN A. SCOTT & CO., Mills Bldg. (4)

DAILY MARKET SERVICE

E. T. NOLAN, Editor

(Mail and Wire)

C. H. BOWMAN, Editor

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OFFICIAL ORGAN, AMERICAN MEAT INSTITUTE

GLOBE

ROTOCUT

PRODUCES



Another Roto-Cut user sings its praises. The P. Brennan Company enthusiastically endorses this money-making machine and says it has proved to be the fastest and most economical method they could use to produce luncheon meat.

It is no wonder that this user finds the same results so many others have found, for the Roto-Cut is first of all a production machine. It is designed to process meats of all kinds with savings in labor, and faster than any other process. It can be used equally well for dry and fresh sausage, hamburger, and all types of luncheon meat. Its draw-cut action cuts meats cleanly and does not unduly build up heat in the batch. Conveyor can be filled while machine is operating. Finished batch is discharged in 5 or 6 seconds. Processes and mixes most products in a matter of seconds, and 2 or 3 men operating a Roto-Cut can produce from 4,000 to 20,000 pounds in an hour. Write for full information and list of users and let us tell you how you can see a Roto-Cut in operation.



UNITED STATES

MARITIME COMMISSION AWARD

MERIT FOR OUTSTANDING WAR PRODUCTION

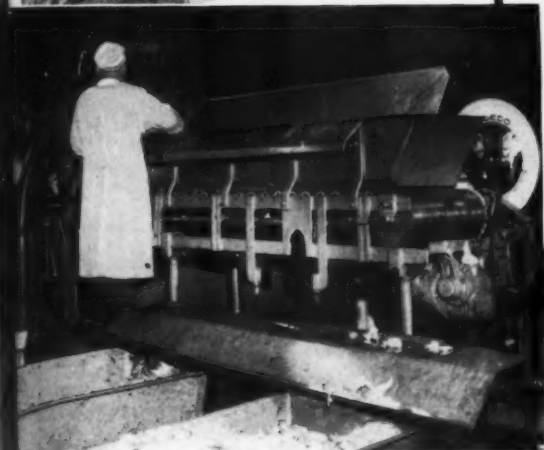
29 YEARS OF SERVING THE MEAT INDUSTRY

The National Provisioner—March 4, 1944

ROTO-CUT

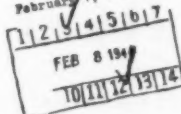
MEAT PROCESSOR

better PRODUCTS in 1/3 TIME



THE P. BRENNAN COMPANY
PACKERS
UNION STOCK YARDS
CHICAGO

February 7, 1944



Mr. John Moorhead
The Globe Company
4000 South Princeton Avenue
Chicago 9, Illinois

Dear Mr. Moorhead:

Naturally you already know how pleased we are with our Globe Roto-Cut. I am writing because I feel that you would like to have a written statement of our success with this machine.

The Roto-Cut has not only helped us to turn out a better product faster, but our records indicate that we are producing luncheon meat cheaper by the Roto-Cut Process than by any other method we could devise.

Thank you for your help in getting us started with this project.

Very truly yours,

THE P. BRENNAN COMPANY
Robert P. Brennan
PRESIDENT

RCM:HB

Roto-Cut in operation in plant of The P. Brennan Company. Product is loaded while loading; load elevated for charging; and, at right, finished batch being under critical eye of Canning Superintendent Walter Windmueller.

THE GLOBE COMPANY

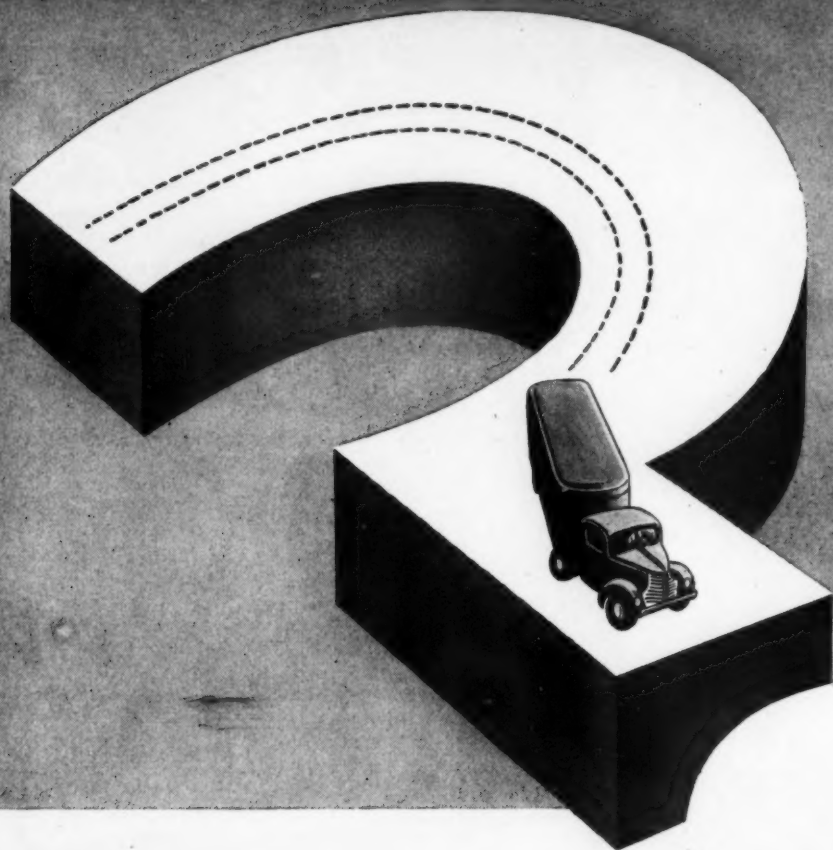
4000 S. PRINCETON AVENUE

CHICAGO 9, ILLINOIS

PACKING INDUSTRY WITH EXPERTLY DESIGNED EQUIPMENT

The National Provisioner—March 4, 1944

Page 5



GAS-SAVER QUIZ

for fleet operators

Can you answer "Yes!" to these questions and be sure you are right?

- Q. A clogged *Air Cleaner* can cut gasoline mileage as much as 40%. *Are you sure* the Air Cleaner is clean on every one of your trucks every trip?
- Q. *Any idling* wastes gas aplenty. Are you making sure your trucks aren't idling their heads off?
- Q. Sooty or worn *Spark Plugs* can waste up to a gallon of gasoline in every ten. *Are you certain* every plug on every truck is clean and efficient?
- Q. Are you certain that clean, *properly adjusted distributor points*, and correct timing are doing their share of gas saving for you?
- Q. Are you dead sure an *over-rich carburetor mixture* from high float levels and other causes isn't

eating quite a hole in the gas mileage of some of your trucks?

- Q. *Over-cooling* can cut down mileage per gallon. Are you sure thermostats are functioning, radiator covers are used when needed?
- Q. Stiff operation of transmissions and differentials means gas is being wasted. Are you sure the right grade of lubricant is in every truck?

This is a partial list of gas-saver questions to which a Standard Oil Engineer can help you find the answer—to give you the last inch of mileage out of your gasoline supply. Call the nearest Standard Oil Company (Indiana) office, or write 910 S. Michigan Ave., Chicago 5, Illinois. In Nebraska, call any Standard Oil Company of Nebraska office.

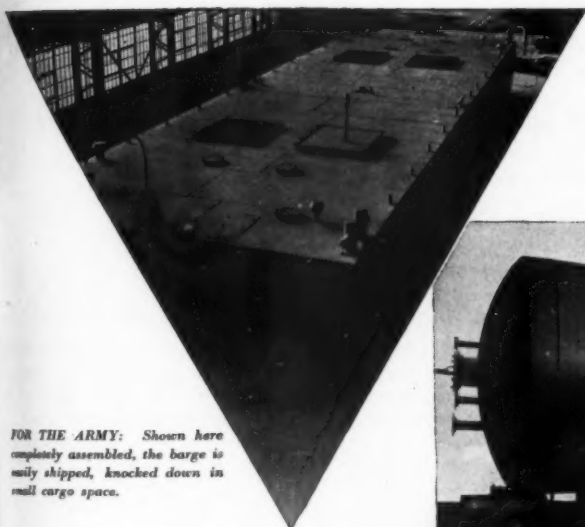
Oil is Ammunition . . . Use it Wisely

STANDARD OIL COMPANY (INDIANA)

**STANDARD
SERVICE**

★ LUBRICATION ENGINEERING

"MAIL-ORDER" BARGES FOR THE BATTLEFRONTS



FOR THE ARMY: Shown here completely assembled, the barge is easily shipped, knocked down in small cargo space.

FOR INDUSTRY: General American makes pressure vessels of all types, for use in production transportation and storage.



This huge steel barge is transported in sections to a battle area, where it can be assembled and set afloat quickly and easily. Pre-fabricated in the GATX plant at Sharon, it is another example of our widely diverse, often unprecedented, production accomplishments during this war.

Along with this and many other types of war equipment, we are building the GATX know-how—the broadened experience, the improved methods that will mean postwar economies for you.

Building for today's fighters—Planning for tomorrow's builders

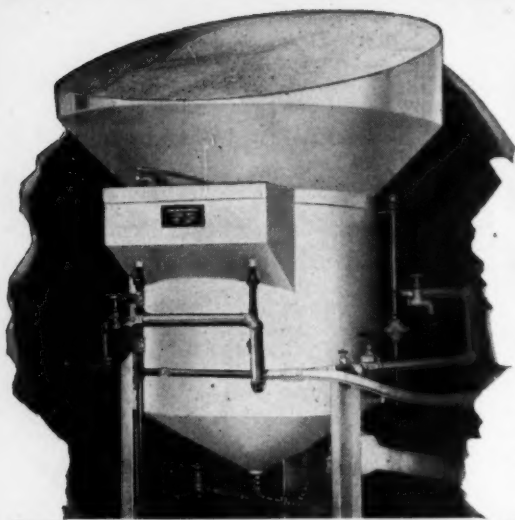
GENERAL AMERICAN TRANSPORTATION CORPORATION



Plate & Welding Division

Sharon, Pennsylvania

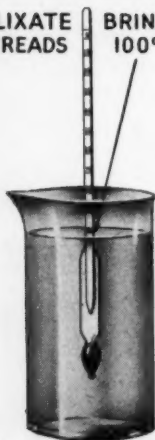
"Specialists in plate fabrication—manufacturers of pressure vessels of steel, alloys and aluminum—all classes of welding—process equipment of all types—chemical engineering laboratories and service—completely equipped field erection department."



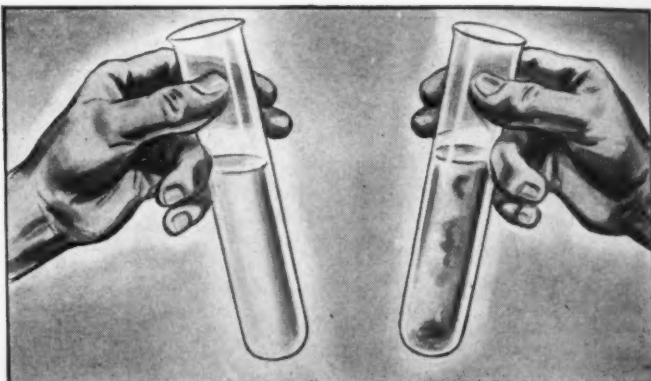
How LIXATE BRINE can help step up Meat Packing production

1. GRAVITY WORKS FREE of charge for you in the Lixator, automatically producing 100% saturated brine of crystal clarity. Mechanically perfect, the Lixator cuts costs, too—using 10% to 20% less salt; utilizing economical Sterling Rock Salt. Installation requires no heavy investment. Here you see the Lixator installed by Kreinberg and Krasny, Inc. in their modern packing plant at Cleveland, Ohio.

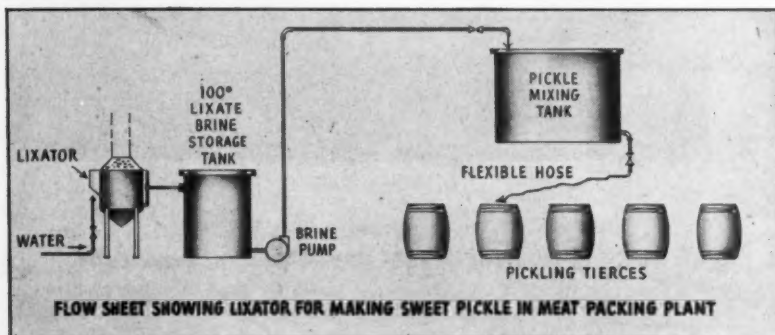
LIXATE
READS BRINE
 100°



2. ACCURATE MEASUREMENT of desired brine strength is an easy matter when you start with 100% saturated Lixate Brine. A salometer reading will always prove Lixate Brine's 100% saturation in contrast to ordinary brine. Make tests at any time... the brine is always saturated! A definite volume of brine draw-off always means a definite quantity of salt.



3. THE CRYSTAL CLARITY of Lixate Brine, compared with ordinary brines as shown above, is of vital importance to meat packers. Its chemical purity assists in eliminating any trace of bitterness in flavor of cured meats. Its bacteriological purity aids in reducing spoilage to a minimum.



4. TURN A VALVE... Lixate Brine is instantly on tap wherever you need it in your plant. There are no production interruptions; no labor wasted transporting dry salt throughout the plant. No labor is wasted, either, in producing automatic Lixate Brine. And you achieve these labor savings while cutting costs by using 10% to 20% less salt.

The **LIXATE** *Process*
for making brine

INTERNATIONAL SALT COMPANY, INC.

Dept. NP-3, Scranton, Pa.

SALTY SAYS:

IT'S FREE! IT WILL SAVE YOU MONEY!

This new edition of "The Lixate Process for Making Brine" will start you off improving operations while cutting costs. 36 fully-illustrated pages... crammed with facts, brine tables, diagrams, installations, formulas. Write for your copy today. Or better yet, write authorizing a personal appointment with an International field engineer. No obligation on your part, of course.



Sylvania* Casings for Meats



From packer to consumer, uniformity is a highly regarded casing quality.

Uniformity eliminates dents, tapers, ballooning and pockets.

Uniformity reduces weight variation of the finished product to a minimum.

Uniformity produces a trim, neat package that dresses up the display case and sells the customer through appetizing eye-appeal.

Both Sylphcase and Sylph-thin casings may be printed with special designs or trade mark identification.

SYLVANIA INDUSTRIAL CORPORATION

General Sales Office: 122 East 42nd Street, New York 17, N. Y.
Casings Division: 111 North Canal Street, Chicago 6, Illinois
Distributors for Canada: Victoria Paper & Twine Co., Ltd., Toronto
Works and Principal Office: Fredericksburg, Virginia

*Trade Mark Reg. U. S. Pat. Off.





If you are making sausage for the Armed Forces...use Armour's Natural Casings and be sure they will meet all requirements.

Let's Get Down to Casings!
For Sausage at its Best...Use

ARMOUR'S NATURAL CASINGS

★ Let's talk facts.

We honestly believe that Armour's Natural Casings are your wise choice for sausage at its finest.

And here's why:

They give your sausages a firm, plump, well-rounded appearance that means extra sales-appeal in the dealer's case.

Because of their uniformly great strength, they help you cut breakage losses to a minimum.

They lock in all the juices, all the flavor of the sausage meat... protect your product's goodness right to the customer's table.

And they're available in a wide range of types and sizes, all carefully selected and graded, so that you'll find an Armour's Natural Casing exactly suited to your product needs.

So let's get down to casings... and fine casings for your own fine products. Make your next order Armour's.

ARMOUR AND COMPANY

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Pricing Changes Made by Amendment 11 to MPR 389

An increase of 50c per cwt. in wholesale maximum prices of most sausage items sold by independent peddler-truck sellers in the eastern states north of the Potomac river has been authorized by OPA in Amendment 11 to MPR 389, effective February 25.

The sausage regulation also was amended to provide a new method for intermediate distributors of kosher sausage, all beef sausage, and Type 1 special pork sausage to calculate their maximum prices. This new method prevents these sellers from making two separate charges for transportation. It provides that if the addition for transportation charges provided for in section 12 (c) (4) is added to the base price, the zone differential specified in section 12 (b) for the zone in which the sausage was manufactured shall be added to the base price in place of the same differential specified in section 12 (b) for the zone in which the point of delivery is located.

Prices for two new items—smoked sausage in beef round casings, Type 3 and Type 4—were established for all zones in the new amendment. They are as follows, for the base zone, which includes parts of Wisconsin, Minnesota, South Dakota, Kansas, Nebraska, Missouri, and Iowa: Type 3, \$25.00 per cwt.; Type 4, \$18.50 per cwt.

These prices are exclusive of the additions permitted by the regulation.

The amendment makes a change in the conditions under which a local delivery charge may be made, where delivery starts in one zone and ends in a higher price zone. Now, where a local delivery is so made, the seller may charge for local delivery only if he uses the zone addition for the lower price zone in figuring his maximum price.

MEAT INDUSTRY INCOME TAXES PAID FOR 1941

Of 982 corporation income tax returns filed from the meat products industry for 1941, a recent Treasury Department tabulation shows that 678 reported net income while 274 reported no net income. Total compiled receipts—gross sales, gross receipts, interest, rents, royalties, dividends, net short-term and long-term capital gains and other income items—of the firms reporting net income amounted to \$5,370,301,000; the net income of these firms was \$67,398,000.

Taxes paid by the corporations with net income totaled \$16,358,000, consisting of \$13,452,000 normal tax, \$1,326,000 surtax, \$1,487,000 in excess profits tax and \$93,000 declared value excess profits tax.

OPA Deflates Ration Values to Move More Pork, Lard, Sausage

RATIONING developments came thick and fast this week as the Office of Price Administration reduced consumer and trade point values of pork, beef and sausage items, effective March 5, put lard on the point-free list (see this page) and validated spare stamp 4 in Ration Book 4 for the purchase of pork and all sausage for a four-day period ending March 4.

As a result of this deflation of ration

Lard Now Point-Free; Consumers Given More and Some for Soapers

By making lard ration-point free, and by allocating substantial quantities of lard and rendered pork fat for use in soap, the War Food Administration and the Office of Price Administration hope to move into immediate consumption some of the large stores of pork fats which have been accumulating in packers' hands during recent months of heavy slaughter.

The War Food Administration took three steps to relieve the industry:

1.—It announced that a maximum of 50,000,000 lbs. of federally inspected rendered pork fat may be purchased by soap makers for use in their products through June 30, 1944.

2.—It announced that soapers will be permitted to purchase 50,000,000 lbs. of inspected lard for March delivery.

3.—It increased the allocation of lard for sale to civilians during March from 156,000,000 to 206,000,000 lbs.

As a result of the third move, the OPA was able to reduce the ration point value of lard to zero, effective March 3, for the month of March.

OPA's action on lard followed a recommendation by the special committee on rationing methods of the American Meat Institute that lard's point value be cut to zero, since it would be impossible for the industry to move 50,000,000 more pounds of lard at the 3-point level.

The WFA also acted to relieve packers' and renderers' fat storage facilities last weekend by amending FDO 67 to permit users of tallow and grease to maintain a 90-day inventory of these materials, effective February 25. Under FDO 67 tallow and grease users' inventories have been limited since November 20, 1943 to a 60-day supply. WFA said that it plans to return to the 60-day limitation later.

values and inflation of ration purchasing power by OPA, packers will be able to move considerably larger quantities of pork, beef, sausage and lard into civilian consumption during the next few weeks, thereby relieving their crowded storage facilities and allowing them to maintain slaughter at high levels.

OPA revised consumer meat point values for March as follows:

1.—Every rationed pork item, with the sole exception of spareribs, will be lower, with reductions ranging from 1 to 3 points. The average point value of pork was cut to 1.7 points per lb.

2.—Beef cuts used for roasts, rib steaks and stews will be 1 to 2 points lower.

3.—Values of canned and ready-to-eat beef and pork items will be 1 to 4 points lower. Many variety meats and some types of sausage—mainly pork sausage—will have lower ration values.

(Corresponding changes were made in trade point values and these will be found on page 39.)

Price Administrator Chester Bowles said that pork point values are being lowered fairly sharply to make sure that housewives have sufficient points to buy their larger share of the pork available from the record-breaking production expected in March. He said that a large share of the meat available to civilians during March will be pork—in fact pork will make up more than half of the month's total meat supply.

"In the case of beef, too, we expect to have somewhat more in March than during February," the Administrator stated. "Beef is, of course, much less plentiful than pork. But the small anticipated increase in the March supply, as compared with February, enables us to reduce point values on some cuts."

The average point value of rationed meat in March will be 4.2 points per pound, as compared with an average of about 5 points during February.

The change in meat point values this time takes into account the fact that from now on each individual will have 60 red points to spend each month on rationed meats and fats, or 4 points less than in the past. With ration tokens now being used, three red stamps—each worth 10 points—will be made good every two weeks for buying rationed meats, fats and cheeses. Up to the present, an average of 64 points have been validated each four weeks.

After taking this factor into con-

(Continued on page 27.)



FOOD RESEARCH ARMY'S NEW



FOR FIGHTERS IN LABORATORY

A MINIATURE meat processing plant, bakery and dairy rolled into one—that's the U. S. Army Quartermaster Corps' new food research and development laboratory in the Chicago Quartermaster Depot, officially opened early this year by Major-General Edmund B. Gregory, Quartermaster General of the U. S. Army.

The new Subsistence Research and Development Laboratory is fully equipped for testing and developmental work on food and for the making of chemical, bacteriological and vitamin studies and analyses. It ranks as the Army's principal clearing house on food problems, and is an expansion of the former laboratory, also located in the Chicago Quartermaster Depot, which

was only about one-third the size of the new unit.

From its smart, streamlined reception

room right down to its most exacting piece of analytical equipment, the laboratory is admirably fitted for the big

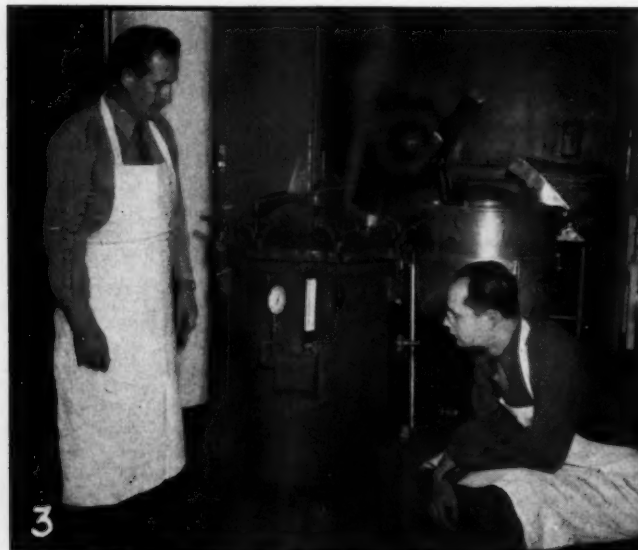
SUBSISTENCE RESEARCH LABORATORY IS A BUSY PLACE

1.—Conducting sampling test on canned beef and gravy. Clockwise: Lieut. John C. Pierce; Lieut. Joseph N. Czarnecki; Leo Barron, sales division, Rath Packing Co.; Capt. Woodrow W. Bailey; Ned Cone of Rath; Carl Hauersperger, Rath canning superintendent; Glenn E. Cooper, head chemist of Rath, and Bertram W. Gardner, jr., civilian food technologist.

2.—Lieut. Col. Jesse H. White (right), U. S. Army, retired, who remains with the laboratory in a civilian status, watches Lieut. John C. Pierce operate semi-automatic vacuum machine.

3.—Capt. Woodrow W. Bailey (left) and Lieut. Joseph N. Czarnecki operating canning retort in the laboratory.

4.—Compression test on container demonstrated by Lieut. Robert de S. Couch.





job entrusted to it—that of developing and testing standard and special-purpose rations which will keep U. S. soldiers adequately nourished, whether they are serving in the piercing chill of the Aleutians or the steaming jungles of the South Pacific.

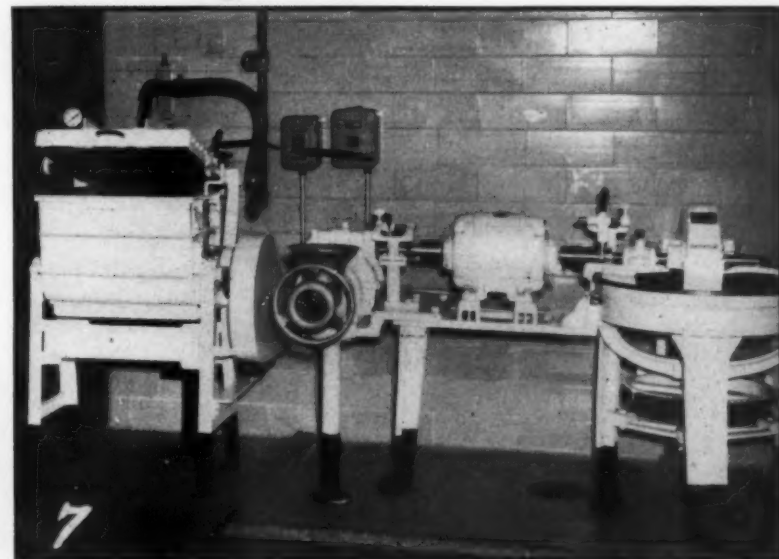
One of the busiest units utilizing the facilities of the new laboratory is the animal products branch, which includes meats, dairy products, fish, poultry, fats and oils. Headed by Captain Woodrow W. Bailey, this branch specializes in problems relating to these important food products, studying how existing rations are working out in the field, developing specifications for new products to fill recognized needs, and working closely with meat packers and other food processors to insure that only tested food products of superior quality are supplied to our fighting men.

Feeding Problems Studied

Through constant observation of troop feeding operations wherever U. S. soldiers are stationed, the laboratory gets a continuous picture of how well Army foods are standing up under actual conditions. Colonel Rohland A. Isker, officer in charge of the subsistence laboratory, returned a short time ago from England, where he made a close study of the food problems of American forces stationed there. Captain Bailey recently completed an extensive observation tour of the South Pacific theater of operations. After weighing data accumulated on such trips to the fighting fronts, officers of the laboratory are able to attack new food problems from the most practical standpoint.

According to Captain Bailey, the

laboratory started six years ago to provide a broader variety of foods for its troops. Since that time, a number of



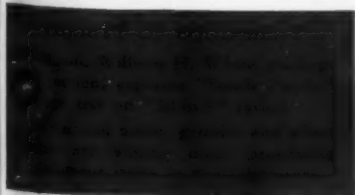
new meat items have been developed, including boneless beef, cheese and bacon, ham and eggs, war hams, war bacon, war lard, sterile canned luncheon meat, special meat balls and spaghetti, dehydrated corned beef hash and corned pork with carrots and apples. During a recent visit to the laboratory by a member of the Provisioner staff, tests were being conducted on canned beef and gravy and canned pork and gravy. Specifications on this product are now being revised and it will be produced in two types, braised and unbraised. In line with the effort to provide greater variety in the Army diet the laboratory is currently working on several new meat items about which more may be heard in the near future.

How Packers Cooperate

Typical of the manner in which the laboratory works hand in hand with meat packing firms was the way Quartermaster officers and several representatives of a well-known Iowa meat packing company opened the cans of test product and stood around a table armed with forks, chewing away reflectively on the meat and gravy samples and informally discussing such points as flavor, appearance, processing details and other matters.

Members of the laboratory staff assemble for luncheon daily in their own cafeteria and act as "guinea pigs" for the food products on which they are working. Here they sit down to meals prepared in the well equipped laboratory kitchen and sample, at first hand, some of the foods which the boys in

(Continued on page 30.)



Tentative Program for NIMPA Meeting

CONVENTION sessions have been tentatively scheduled for the second and third days of the third annual meeting of the National Independent Meat Packers Association, to be held at the Hotel Morrison, Chicago, on April 12, 13 and 14, while activities on the first day will probably be confined to a general luncheon and six regional meetings in the afternoon.

According to tentative plans, the general membership luncheon on April 12 will be addressed by NIMPA president George L. Heil, jr., general counsel Wilbur La Roe, and George Casey, chairman of the board. Members will be brought up to date on NIMPA accomplishments and the work for the ensuing year will be outlined. The luncheon will be followed by six regional meetings at which directors and regional vice presidents will be elected.

A feature of the meeting will be a packing industry conservation exhibition; the association plans to approve

only such exhibits as will point the way to conservation of manpower, transportation and critical materials.

Thursday morning, April, 13, will be given over to a business session at which G. W. Birrell, treasurer, the six regional vice presidents and president Heil will make reports. General counsel La Roe will speak at the afternoon meeting and Arthur L. Winn, jr., will report on manpower and selective service. The cattle-beef situation will be discussed and new regional directors and vice presidents will be introduced. The board of directors will meet at a dinner on Thursday evening.

New officers elected by the board will be introduced by retiring president Heil on Friday morning, April 14. Representatives of the Office of Price Administration—including Jean F. Carroll, John J. Madigan, W. F. Straub, James E. Kelley and W. H. Jones—are scheduled to speak at this session, while Harry E. Reed, M. T. Morgan, J. M. Mehl and other members of the staff of WFA will also appear.

Following a short Defense Supplies Corporation session on Friday afternoon, at which Stuart K. Barnes and

staff members will speak, an industry-government panel discussion will be held with F. E. Wernke, NIMPA vice president, as the leader.

Members are being urged to make their reservations at the Hotel Morrison as soon as possible since hotel space in Chicago is limited at all times.

Recent Amendments to Rationing Orders

RO 16, Amendment 109. Effective February 29.—Provides that no points need to be given up for a transfer of foods covered by this order by government agencies to the procurement division of the Treasury Department when the foods are acquired by the procurement division for sale or transfer.

RO 16, Amendment 110. Effective March 1.—Provides a means for consumers to apply for a certificate with which to replace foods covered by the order only if the consumers have given up points to acquire the foods which are lost, destroyed, stolen or taken away.

MEAT BOARD DEVELOPS A SPECIAL EDUCATIONAL ROUTINE FOR U. S. NAVY

Following a thorough study of Navy meat problems, the National Live Stock and Meat Board, at the request of the Bureau of Supplies and Accounts, has initiated an educational meat program for the U. S. Navy corresponding to that conducted for the past three years for the Army.

Navy meat problems are somewhat different from those of the Army, the Board reports. Most of the Navy messes are of the consolidated type, where thousands of men are fed under one roof. Because of limited space, part of the beef cutting is now done with the quarters hanging from hooks. Many of the messes use electric meat cutters,

so the instruction covers the use of these machines in cutting pork, lamb

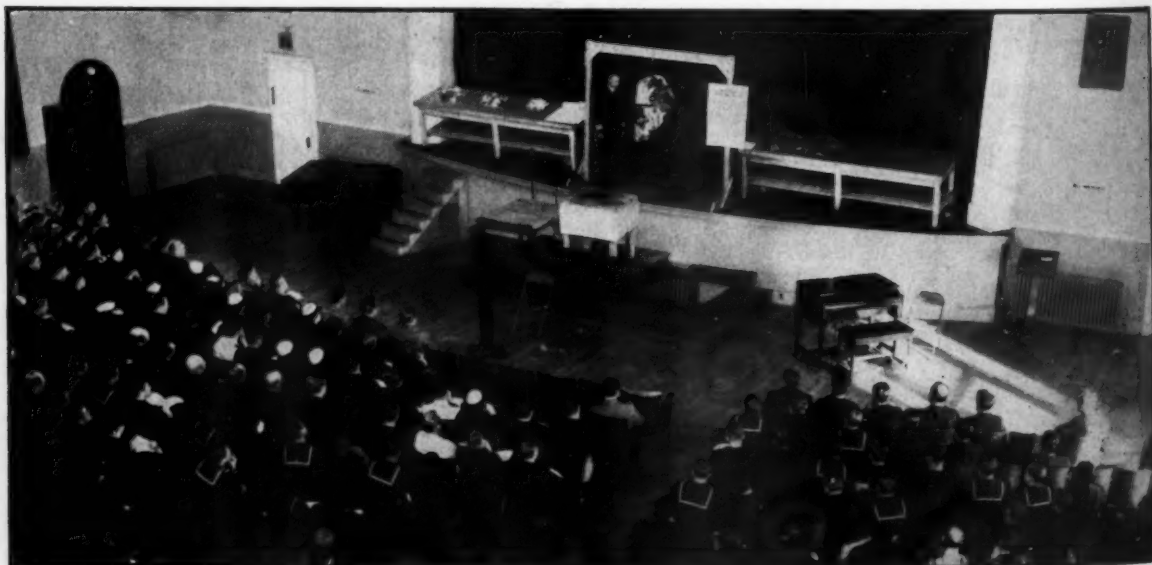
MEAT BOARD LAUNCHES NEW PROGRAM FOR NAVY

Supplementing the meat instruction activities conducted at U. S. Army posts since February, 1941, the National Live Stock and Meat Board has initiated a broad meat educational program for naval personnel. The accompanying photo was taken at the Great Lakes Naval Training Station near Chicago, where 700 galley personnel received a three-day meat training course. A Navy meat cutting manual is in the course of preparation by the Board.

and veal. All of the beef is boned out.

In preparing ham for the Navy mess, a method has been worked out which doubles the efficiency of the ovens. Hams are first put into steam kettles and simmered until about half-done, before being transferred to the roasting ovens.

The Board's specialists have also worked out an innovation in cutting lamb. Double chops are cut from the unsplit rack and loin, thus providing rib and loin chops similar in size to leg and shoulder chops. The Navy meat instruction covers the cutting, cooking, carving and serving of meat and the conservation of meat, fat and bones.



BACK UP LARD PROMOTION BY_____

ARTICLE VIII Storage of Lard

Making Better Lard

WHETHER his plant is large or small, every progressive packer can make a valuable contribution to the success of the current American Meat Institute lard promotional campaign by turning out better lard.

Production of quality lard depends on adherence to certain fundamental principles. By observing these principles, any packer can produce a good grade of lard that will win and retain consumer acceptance. These basic rules for the production of better lard are set forth in a series of articles prepared by the American Meat Institute which are now being published in *THE NATIONAL PROVISIONER*.

The eighth article, in question and answer form, covers methods of storing lard:

1.—Can all lard be successfully stored?

Since the only lard the Board of Trade deals in is prime steam lard, most of the lard stored is of that type. However, any good lard may be successfully stored for later use or direct sale.

2.—Should lard be refined before storage?

If it is known that the lard will not be stored longer than three months, it may be refined, packaged, and held cold. Lard to be sold on the Board of Trade must not be refined, and other lard being put into storage for an indefinite period should not be refined. Refining always lowers keeping quality.

3.—How should lard be prepared for storage?

1) Make good lard, because only best quality lard can survive storage. 2) Be sure it is dry and well-settled. This is most important. Moisture makes for off-flavor, and impurities make for off-flavor and poor keeping quality. Lard should never be put into storage directly from the rendering tank. It should be run into a receiving tank and settled and carefully dried, but not overheated. Dry rendered lard should be thoroughly freed from fine cracklings, by filtering if settling is not sufficient.

4.—What kind of containers may be used for storing lard?

Lard may be held either in tierces, metal drums, or iron tanks. Whether wood or metal is used, it should be clean and dry. Tierces should be free from chips and charred staves. Iron tanks should be thoroughly cleaned before each use. It may be necessary to wash them with caustic soda solution. If this is done, it should be followed by a rinse with clean water, and the tanks should be dried and rubbed with a white mineral oil to prevent rusting. The steam coils should be inspected before the tank is filled to make sure there is no leakage.

In the past more lard has been stored in tierces than in other types of storage containers. There is, however, an industry trend toward storing in iron tanks, and some manufacturers are experi-

HOW IS IT DONE IN YOUR PLANT?

1.—How is your lard prepared for storage?

2.—Is your lard stored in tanks, tierces or drums? Why?

3.—At what temperature is your lard stored?

4.—In your organization, who is responsible for the quality of lard in storage?

5.—Is the stability of storage lard tested?

6.—Does any part of your lard dumping procedure affect the quality of the lard?

7.—How old is your lard before it is consumed? What is its keeping quality when it leaves your hands?

menting with the storage of lard in removable-top metal drums.

5.—What are the advantages and disadvantages of storing lard in tierces, in tanks, and in metal drums?

A. Storage in Tierces

ADVANTAGES

1. Lard of better flavor and color.
2. Less danger of spoiling a large quantity of lard by the careless addition of a batch of inferior lard.
3. Small amounts may be withdrawn from storage without melting larger quantities.

DISADVANTAGES

1. More labor for filling and dumping.
2. More storage space needed.
3. Loss from seepage into tierces.
4. Loss from leakage.

B. Storage in Tanks

ADVANTAGES

1. No seepage or leakage.
2. Easy to fill and empty.
3. Require less space.
4. May be re-used many times.

DISADVANTAGES

1. Addition of small amount of poor lard may spoil a whole tank.
2. Leakage of steam coils would damage whole tank.
3. Tendency to rancidity on sides of partly filled tank.
4. Keeping quality lowered unless tank is completely emptied at a single melting.
5. Cost of cleaning tank after emptying.

C. Storage in Metal Drums

ADVANTAGES

1. Less seepage than tierces.
2. Ability to use the container over without expensive coopeage.
3. Insurance against leakage during filling and storing.
4. Ease of removing as compared to tierces.

DISADVANTAGES

1. They are harder to handle.
2. Harder to pile in storing.
3. Cannot be delivered to trade, at present time, on contracts.
4. Must be protected from rusting pending re-use.
- 6.—At what temperature should lard

The civilian will get more meat in 1944 than he had in 1935-39



Each symbol stands for 10 pounds

WAR FOOD ADMINISTRATION

How the meat will be divided in 1944



Each symbol stands for 10 percent

WAR FOOD ADMINISTRATION

CIVILIAN MEAT OUTLOOK DURING 1944

Charts released by WFA show prospective 1944 civilian meat usage as compared with pre-war years and how supply will be divided.

be transferred to storage containers?

Drums and tierces may be filled with lard at about 100 degs. F. This is not hot enough to shrink the tierces, yet the lard flows freely at that temperature. To prevent separation of oil and stearine, lard to be stored in tanks should be chilled nearly to room temperature before it is run into the tank. The lard, however, should not be so cold that trapped air bubbles cannot escape. Many operators find separation can be reduced by letting one pumping of lard harden before more lard is pumped into the tank.

7.—Is it necessary to fill a tank completely with one pumping?

It is best to fill a tank with one pump-

ing, but if this cannot be done, it should be filled as promptly as possible to avoid rancidity in the film of lard on the sides of the tank.

8.—At what temperature should lard be stored?

From a quality standpoint, the colder the better. It is necessary, however, to balance cost of refrigeration against preservation of quality. For example, lard at 40 degs. F. keeps materially better than lard at 60 degs. F., but everyone knows it costs more to keep it at 40 degs. F. Lard should never be stored at temperatures higher than 60 degs. F., and if it is to be kept for long periods it should be held as much lower as is economically feasible.

9.—How can we be sure that lard in storage is keeping properly?

The first requirement is to be sure that the lard put into storage is in good condition. Someone in the organization should be made responsible for the lard in storage. The decision should rest with him as to whether the lard is satisfactory for storage. He should personally see to it that no batches of inferior lard are ever added to a storage tank. A small batch of poor lard can ruin a large tank of good lard. His job is not complete when the lard is in the tank; in addition, he should inspect the stored lard at regular intervals for moisture, taste and odor. He can be aided materially in estimating quality by laboratory determinations of stability before the lard is put into storage and at the subsequent inspection periods.

10.—How should tierces be emptied?

Tierces may be emptied in any of several ways. Probably the least satisfactory method is the one most commonly used: digging the cold lard out of the tierce with a shovel, followed by steaming out. In a second method, the heads are removed and the tierces are put into warm storage. After the lard has become soft, it is dumped out. Less lard clings to the tierce, to be removed by steaming, in this method. In a third method, used in at least one plant in which a great deal of tierced lard is emptied, the heads of the tierces are removed and the cold lard is bored out from the inverted tierces with a specially designed piece of equipment. Regardless of what method of dumping is used, the lard that sticks to the sides of the tierces after they have been scraped or squeezed must be removed by steaming.

11.—Should the steamed-out lard be kept separate?

Yes. It is wet and should be thoroughly settled, before it is added to the rest of the dumped lard. Some operators prefer to reprocess tierce steamings through the rendering tank.

12.—How may lard be removed from storage tanks?

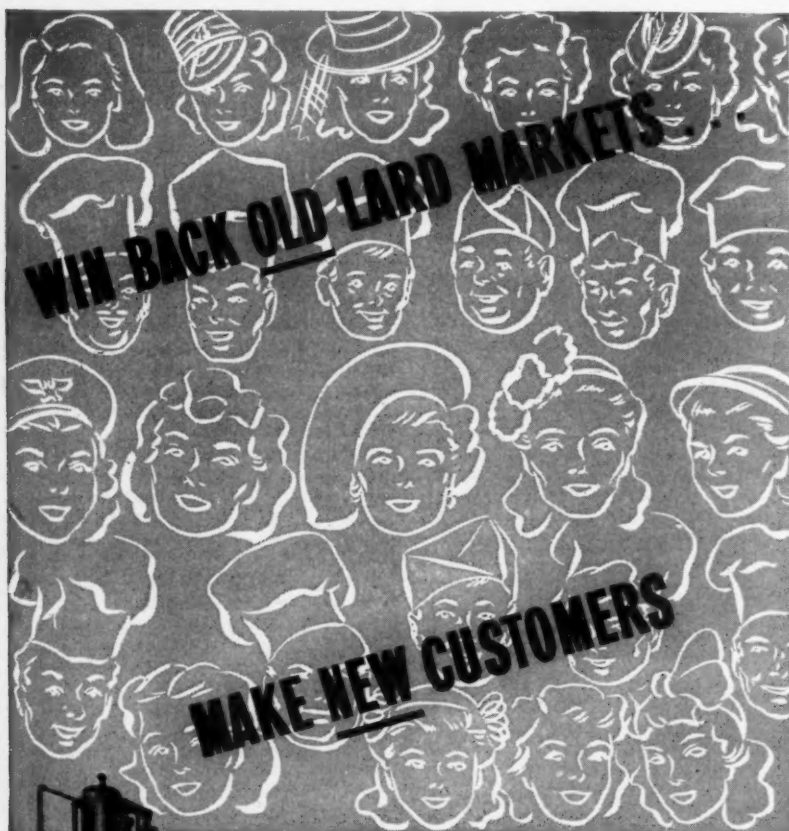
There is only one way; the steam in the coils must be turned on, and the lard be melted and pumped out. Low pressure steam should be used in the coils to avoid local overheating of the lard. It is only necessary to soften the lard enough so that it may be pumped; it need not be completely melted. Since reheating always lowers the quality, it is most undesirable repeatedly to melt a storage tank of lard and withdraw only part of its contents. If at all possible, it should be planned to empty completely a storage tank the first time it is melted. To accomplish this, there is an industry trend toward smaller tanks.

13.—What should be done with the lard that remains in storage tanks after emptying?

It should be put into white grease, or if of sufficiently high quality it may be reprocessed; it should never be added directly to first quality lard.

14.—Is storage lard as good as fresh? Storage lard is never as good as fresh

(Continued on page 33.)



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Votator-processed lard shows its finer quality. It is as white as snow and unbelievably smooth. Votator will make all your brands rank high in grain uniformity, stability and freedom from separation and contamination. Votator will lower your processing and refrigerating costs, too. Sales and operating men should read the booklet, "Votator for Lard." Write The Girdler Corporation, Votator Division, Louisville, Ky.

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The Bake Rite Pan comes in two parts—a greaseproof, leakproof inner pan that holds and molds the product during processing, and a sturdy outer retaining pan that holds the inner pan during processing. The inner pan is used once and discarded. The outer pan may be used and reused many times.

No priorities are required to purchase Bake Rite Paper Meat Loaf Pans, but we urge that you place your orders well in advance to insure proper delivery. Place your orders now and be ready for the summer meat loaf season.

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**TOLEDO
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Recent Interpretations of Price Regulations

Recent interpretations by the Office of Price Administration of some of the price regulations covering meat industry products follow:

RMPR 169

Price Determination

(4) Applicable zone price. A packer operating a slaughtering plant at Denver (Zone 3) from which he makes all his meat sales. The meat is then shipped in carlots to a custom-operated cold storage plant at Salt Lake City (Zone 2) from which it is distributed to the buyers who purchased at the Denver plant.

Question: Is the custom operated storage plant at Salt Lake City a branch house of the seller, so that he may determine his maximum price for meats under the Zone 2 prices?

Answer: No. The applicable zone price is the price in which is located "the seller's distribution point." Section 1304.451 (a) (3). A seller's "distribution point" includes a packer's branch warehouse, Section 1304.455 (a) (5). But a branch warehouse means a selling unit owned or controlled by the packing house; so that a custom operated storage plant not owned or controlled by the packer, but merely used by him for convenience and distribution purposes, is not a packer's selling unit within the meaning of the definition. And therefore, the packer determines his maximum prices at Denver (zone 3) where the sales are made.

RPS 9

Price Determination

(47) Tare allowance. **Question:** A dealer purchases Pacific Coast hides from a slaughterer who allows the tare allowance of 2 lbs. per hide as required by Section 1314.11 (d) (2). Is the dealer also required to give the minimum tare allowance to his purchaser?

Answer: Yes, under Section 1314.11 (d) (2), the minimum tare allowance must be made "on all sales of Pacific Coast hides." Accordingly, the minimum tare allowance must be given on every sale of Pacific Coast hides based on the gross weight of the hides at the time of each sale.

MPR 53

Violations and Evasions

(101) Sales of inedible tallow at edible tallow prices. Section 14.1 establishes the maximum price for edible tallow, f.o.b. the seller's plant. If the seller sells f.o.b. his plant, delivery to the buyer is complete when the tallow is placed in the freight car and the bill of lading delivered to the buyer. Therefore, it is a violation of the regulation for a seller to denature edible tallow prior to delivery and to sell it at edible tallow prices, because the denatured tallow is inedible and not edible tallow. Nor may a seller sell edible tallow at edible tallow prices, and in addition sell separately his own services for denaturing the tallow, because this would also constitute a sale of inedible tallow. After the sale of the edible tallow, the buyer may denature it for soap making, or hire another person, not the seller, to denature it for him.

RMPR 148

Price Determination

(102) Containers. 1. Wire-bound wooden containers which have spaces between the wooden portions are not "wirebound boxes" under Schedule III (c) (2). Section 1304.35. Such containers are wirebound crates under Schedule III (c) (1) (iv), for which a seller may add only 50c per cwt. All containers provided for in Schedule III (c) (2) must be boxes without any open spaces.

Shipment in stockinette. 2. A stockinette is not a cloth wrapping within the meaning of Section 1304.35. Schedule III (c) (1) (vi). Therefore, the 25c per cwt. addition for packing in cloth wrappings may not be added for stockinette wrappings.

MPR 389

Labeling

(103) 1. Grade labels in place of ingredient labels. Section 4 (b) (3) requires that each sausage label must show the ingredients of the sausage. Grade labels therefore, which merely indicate the grade, but which do not state the ingredients of the sausage being sold, do not meet the requirements of the section.

(104) Sausage cartons. Section 4 (b) (2) requires that a label, showing ingredients, name of sausage and casing identification be stamped upon the con-

Cudahy Tip! EXTRA PROFIT In Making RING BOLOGNA



Here's an idea that will pay you dividends! Ring Bologna in Cudahy's Beef Round Casings can be merchandised by the piece to consumers. Suggest they plan a meal around Ring Bologna as the main dish . . . just heat and serve with vegetables.

3 REASONS WHY SO MANY SAUSAGE MAKERS PREFER CUDAHY'S NATURAL CASINGS

1. Scientifically processed and carefully selected, Cudahy's Natural Casings give sausages the smooth, clean look that spells "quality."
2. Cudahy's Natural Casings are tested for uniform strength—they hold and protect the meat goodness and juices of the sausage.
3. For whatever type of sausage you make, Cudahy offers the finest Natural Casings in a complete range of types and sizes.

THE CUDAHY PACKING CO.

221 NO. LA SALLE STREET, CHICAGO 1, ILLINOIS

tainer or carton in which the sausage is placed. Printing on a separate piece of paper or cardboard which is fastened to the container or carton by staples, either on the inside or outside, does not meet the labeling requirements of the section.

SURPLUS DISPOSAL

Surplus commodities held by various government agencies are required to be disposed of through the procurement division of the Treasury Department. To simplify the procedure whereby rationed foods are transferred by the various government agencies to the procurement division, Amendment 109 to RO 16 permits such transfers to be made without the surrender of ration evidences. The procurement division is authorized to dispose of rationed foods acquired from other government agencies in the same way as a retailer may sell or transfer rationed foods. However, for that purpose, the procurement division is not required to register as a retailer.

Packer Cuts Some Hogs After 5-6 Hour Chill

One packer who handled a great number of hogs this fall and winter did not have sufficient chill room space to take care of all the carcasses from each day's kill. In order to provide room for the hogs killed during the last one or two hours each day, this packer sent down to the cutting floor in the afternoon those hogs slaughtered during the first hours of operation in the morning.

This meant that one-fifth or one-sixth of each day's slaughter was cut after a 5 or 6-hour chill. The temperature of this meat was 45 to 60 degs. when it reached the cutting floor, or considerably above the level considered desirable for good cutting. While the meat was soft, and in some cases the fat was almost runny, cutting floor workers appeared to have little difficulty in making accurate cuts or in handling the meat. Fat covering of some of the loins which were examined was wavy; since the product was soft when it went into the freezer after cutting it would require careful handling to avoid becoming misshapen.

The packer explained that his quick-chill, quick-cut method of handling would be employed only in the winter months and on product which was frozen after cutting. Product for cure or fresh sale was being handled in the regular manner and given the customary chill.

FLASHES ON SUPPLIERS

COCHRANE CORP.—William W. Small has joined the Power Specialty Co., Houston, Tex., representatives of Cochrane Corp., as an application and service engineer, and R. L. Lewis has joined the Economy Equipment Co., also representatives of Cochrane. Lewis will operate in both the St. Louis and Kansas City territories, it is announced.



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Immediately available in all styles: angle hole, straight hole and tapered hole . . . one sided or reversible . . . equipped with patented spring lock bushing.

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are everlasting plates guaranteed for five years against resharpening and resurfacing expenses. Built to outlast any other make of plate 3-to-1. Available in any style or any size to fit all grinders.

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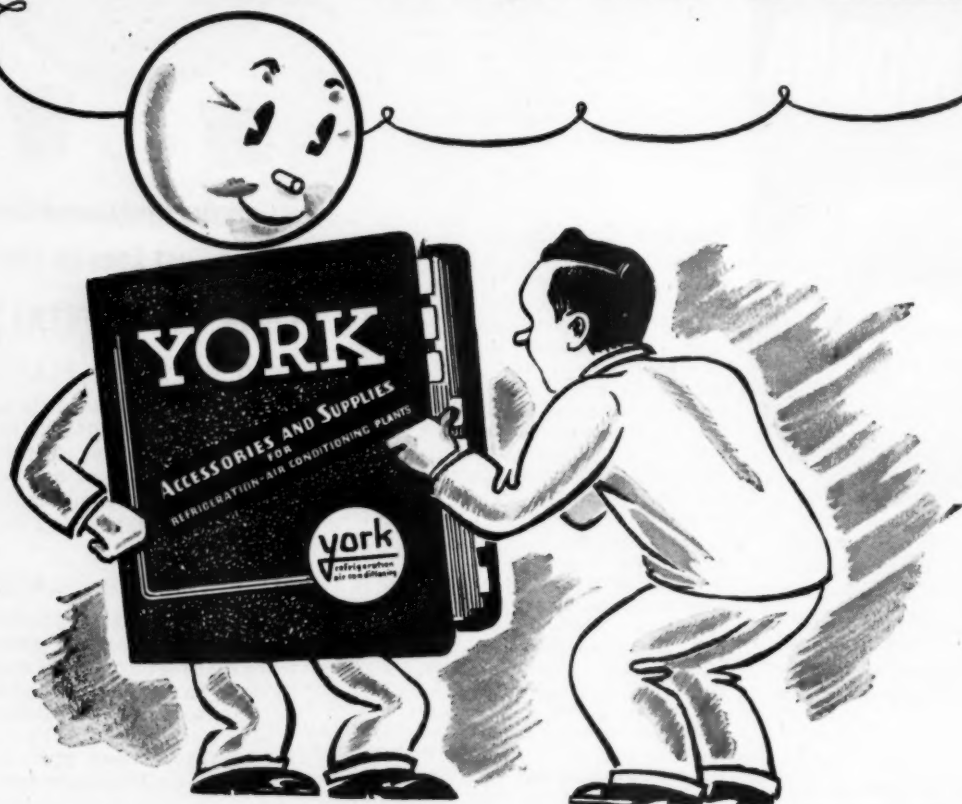
Also, Sausage Linking Guides, Casing Flushing Guides, Solid Tool Steel Knives, Silent Cutter Knives and Repair Parts for all Sausage Machinery.

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HEAVY SLAUGHTER URGED TO REDUCE U.S. CATTLE NUMBERS

TOTAL cattle slaughter in 1944 could amount to 33 or 34 million head and the United States would still have as many cattle on hand on January 1, 1945 as there were in the country on January 1, 1943, Marvin Jones, War Food Administrator, declared recently over the Farm and Home Hour. He pointed out that slaughter in both 1944 and 1945 could exceed the number of cattle born in those years and herds would still be above the pre-war level.

In discussing the current problems of the beef industry, Administrator Jones declared that beef is just as healthful to our national economy as it is to our diet—cash income from beef animals last year in the United States was more than from all cotton and wheat combined and it is usually more than the cash income from hogs.

During the last three years, said Administrator Jones, we produced more beef and veal than in any other three years in our history. Our biggest previous production was 8½ billion lbs. during the other World War in 1918, stimulated by the war demand and by the high prices of those days. Production has averaged nearly 9½ billion lbs. each year for the last three years and this year it may be even more than that.

Answering the questions: "What has that slaughter done to our supply of cattle on the farms and ranches? Have we eaten them up faster than we have been producing them?" the administrator said:

Number is All-Time High

"First, in spite of this heavy slaughter our cattle numbers are now the highest in our history.

"Our pre-war record supply was the 74 million head in 1934, which, together with the drouth, contributed to the overstocking of the range that occurred at that time. Our ranges had never before had to carry so many cattle as in 1934, and when the dry years came—as dry years do—there followed disaster. The government had to come to the rescue and buy cattle to keep them from dying on the range. We must remember those dry years and realize that they may come again.

"Today, instead of 74 million cattle there are upward of 80 million. Maybe if we are lucky enough to have the same

excellent weather conditions that we have enjoyed for the last five years our ranges and available feed supplies can carry this record number. But, of course, we can't count on that. That is a problem we must keep in mind."

Recurring cycles of prices have plagued the cattleman at almost regular intervals, the administrator pointed out. Periodically he has expanded and gone broke. But with improved feeding, better breeding, improvements in marketing, inspection and handling, the cattle industry has continued to break new trails.

High Prices—then Ruin

During the first World War the United States exported in 1918 about a billion pounds of beef—four or five times what we exported under lend-lease last year. Prices soared, both for beef and for the grain that produced it. In August, 1919 the monthly average steer price at Chicago was \$16.45. In September a year later it was \$15.05—and seven months later it crashed to \$8.15, and by December to \$7.00. That spelled disaster to cattlemen—and because of the importance of this industry to the national economy, it was a shock to the banks and the nation.

"Past experience should be a warning of the danger of overstocking the range," said Administrator Jones. "No one knows how long our luck on weather and range conditions will last. Cattle-

men's associations and individual ranchers agree on the need for somewhat more conservative stocking of the range country to play safe, and nearly two-thirds of our strictly beef cattle come from the 17 western states.

"It would seem wise to market in 1944 more cattle than in recent years. Our goals suggest marketing and other disappearance of about 3 million more cattle this year than the number of calves dropped. While that would slightly reduce our inventory, there are two fortunate related facts.

"One is that our record cattle numbers are so high that we can balance them with our feed supply and still have considerably more cattle left than we ever had before this war. The second fortunate coincidence is that we now have an urgent and a critical need for the additional beef that this adjustment in cattle numbers will provide. Unlike 1934 when there was not sufficient national income in the hands of the folks to absorb the beef even at \$6.76 per cwt. for steers, which was the price that then prevailed in Chicago, we now need all the beef we can get for our armed forces and to help meet our record civilian demand.

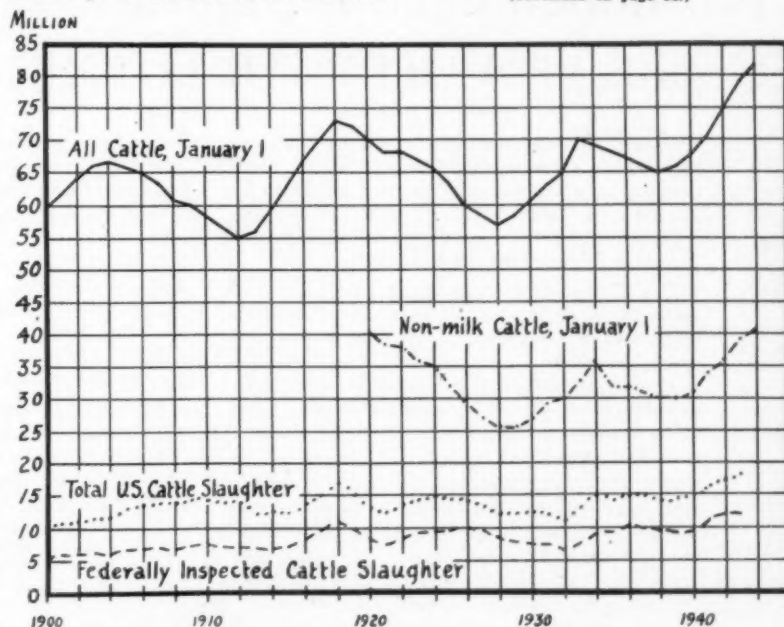
"If our cattle slaughter in 1944 totals 33 or 34 million head we will still have as many cattle on hand next January as we had in January 1943. Thus, we can continue to kill more cattle in 1945 than will be born that year and still have more cattle than we ever had pre-war. This would give us an opportunity to improve the quality of our beef cattle by culling out the less desirable animals and keeping the better cows.

"Now let's come from the range to the feedlot. While most of our strictly

(Continued on page 31.)



MARVIN JONES



CATTLE POPULATION AND SLAUGHTER, 1900-1944

Curves show all cattle on farms on January 1 each year, non-milk cattle on farms, annual federally inspected cattle slaughter and total U.S. cattle slaughter.

Quick frozen meat products hold great post-war promise! But you can't cash in without proper refrigeration facilities. Plan now for future installations of G-E equipment...for freezing and storing.



The G-E "Scotch Giant" Condensing Unit—heart of the refrigeration system.



For dependable refrigeration, plus LOW OPERATING COST, turn to G-E

Commercial refrigeration users who have turned to modern, efficient, G-E "Scotch Giant" Condensing Units report savings of from 10 to 50 per cent in operating costs alone. Keep the following features in mind when planning your post-war refrigeration installations.

G-E Compressor—machined to close tolerances by modern precision methods . . . special feather-weight valves . . . oversize intake and discharge ports . . . extremely low clearance volume. Compressor is designed by G-E engineers for high thermo-dynamic efficiency. You enjoy maximum refrigeration capacity for minimum operating cost.

G-E Condenser—especially constructed for high heat transfer efficiency . . . large cooling surface speeds heat removal and provides reserve capacity for peak conditions . . . permanently

bonded fins maintain high efficiency for life of unit. You gain through minimum power cost per unit of heat removed.

G-E Motor—especially designed for refrigeration service . . . conservatively loaded for maximum efficiency. These high-efficiency design features are the result of G-E engineering "know-how." You benefit by amazingly low operating costs.

Remember—there are three points that add up to "LOW OWNING COST"—low maintenance cost, low operating cost, long life. You get them all when you use G-E equipment.

General Electric Company, Air Conditioning and Commercial Refrigeration Divisions, Section 4822, Bloomfield, New Jersey.

☆ BUY WAR BONDS ☆

GENERAL ELECTRIC

Hear the General Electric Radio Programs: The "G-E ALL-GIRL ORCHESTRA," Sundays 10 p. m., EWT, NBC . . . "THE WORLD TODAY" News, Every Weekday, 6:45 p. m., EWT, CBS

Up and down the MEAT TRAIL

Personalities and Events of the Week

Edwin Tetlow, Swift & Company's oldest pensioner, who knew G. F. Swift, sr., founder of the company, died February 22 at his home in Providence, R. I. He was 96 years old and had received a pension for 36 years. Mr. Tetlow entered Swift's service in 1886 and was manager of the Providence branch house of the company at the time of his retirement in 1908. He was fond of relating his early business connections with Mr. Swift and his brother E. C. Swift, as well as D. M. Anthony, with whom the brothers were associated at one time.

Saticoy Meat Co. of Saticoy, Calif., has been purchased by B. W. Hughes and A. E. Muellenkamp of Los Angeles. The new owners announced that they would continue operations with only minor alterations in the plant and no change in personnel.

E. Floyd Forbes, western regional manager of the American Meat Institute, and Albert Luer, secretary-treasurer of Luer Packing Co., Los Angeles, AMI director, recently met at the Biltmore hotel, Los Angeles, to discuss Institute problems with Southern California AMI members.

The Southern California Meat Co., Vernon, Calif., has let a contract for the installation of new coolers at a cost of \$9,468.

M. C. Werness, formerly manager of Geo. A. Hormel & Co.'s unit at Charlotte, N. C., has been appointed district manager of route car operations in South Carolina, with headquarters at Columbia.

Carl F. Albrecht of the Cudahy Packing Co.'s Pittsburgh, Pa., branch, announces that T. J. Hickey, manager of the company's Braddock, Pa., branch has been transferred to Sioux City, Ia., as branch manager. H. J. Foran of Charleroi, Pa., succeeds him and T. A. Rathford replaces Foran.

Ensign Dick Trump, 25, son of James Dewey Trump of the Rath Packing Co., Waterloo, Ia., has been graduated from the Naval Air School at Pensacola, Fla., where he is an instructor. Capt. Robert W. Grant, former Rath representative, now is in England and Gus Ferree, also a former employee, was recently home on leave from Chanute Field, Ill., where he is a radio man on a bomber.

Lieut. George H. Anderson, former employee in the accounting department at Armour and Company, Chicago, is missing in action, according to a report from the War Department.

Sigmond Saxe, 82, New York, importer of tanning materials for 60 years, died recently at his home. In July, 1917 he offered a \$1,000 Liberty bond to the first American aviator who dropped a bomb on Berlin and the next day increased the reward to five such bonds, provided one of the bombs hit the Kaiser's palace.

The public safety committee of the city council of Seattle, Wash., recently approved the sale of horsemeat in that

Seven employees of John Morrell & Co., Ottumwa, Ia., recently completed a quarter of a century of service in the industry and have been awarded 25-year buttons by the American Meat Institute. The 25-year veterans include C. C. Bush, employee in the pipe department; C. V. Hallberg, beef department worker; Dempsey T. Powell of the police and watch department and David W. Lentz, foreman, all of the Ottumwa plant; Ingwald Peterson, carpenter shop em-



ALL IN A DAY'S WORK AT BLOOMFIELD PACKING CO.

These *National Provisioner* photographs, snapped recently at the Bloomfield Packing Co., Pittsburgh, Pa., testify to the fact that Bloomfield executives are right in their hitting the ball to keep production up to snuff. At left, Max Gross, treasurer and general manager, uses a beef cooler phone, while at right J. A. Kearns, office manager, and O. I. Lewis, sales manager, confer on some paper work.

city. The committee recommended an ordinance requiring horsemeat retailed there to pass federal inspection and forbidding servings in restaurants and other public eating establishments unless the meat was plainly identified as horsemeat.

R. B. Henderson, manager of John Morrell & Co.'s unit at Baltimore, Md., recently visited F. A. Janda, the company's Pittsburgh, Pa., manager. Edgar Otto, Eastern Ohio-Pennsylvania supervisor for Morrell, visited the company's Sioux Falls plant a short time ago.

New Port Meat Co., Los Angeles, is the firm name under which Frank Lee and Young Sing have published an intention to conduct a wholesale meat business.

W. A. Venables, director of John Morrell & Co., Ltd., Liverpool, England, completed his sixty-fifth year of continuous service with the company. He joined the organization when he was 13 years old.

ploye and Anna M. Warden of the sliced bacon department, Sioux Falls unit, and John J. Scanlon, salesman of the East Cambridge branch.

Spot announcements for Oswald & Hess Co.'s Norfolk hams are a regular feature on the radio program, "Tune Factory," heard daily over Station WCAE, Pittsburgh, Pa. The variety show, featuring music and news, is on the air 4½ hours daily, and is believed to be the longest afternoon radio program in the nation.

G. J. Binder, credit department, Wilson & Co., Chicago, was a visitor in New York during the past week.

Among recent New York visitors were W. C. Clegg, beef, lamb and veal department, and Charles H. Smyth, operating department, Swift & Company, Chicago.

Herman Herzog, who is well acquainted in the hide trade through many years of experience in the eastern market, is now associated with Alfred

Jacobshagen Co., Chicago hide dealers.

M. Clifford Townsend, former governor of Indiana, has become associated with the Central Soya Co., Inc., Chicago, and its subsidiary, the McMillen Feed Mills of Ft. Wayne, Ind., as vice president and public relations consultant.

Frank Kennedy, West Coast representative of the Visking Corporation, Chicago, was in Chicago this week.

NIMPA has arranged a conference for the Willard hotel, Washington, D. C., on March 10, between representatives of WFA and OPA and individual members of NIMPA desiring to present views on Amendment 7 to FDO 75.2.

Ralph Troy Huggins, 41, assistant district manager of Armour and Company's unit at Huntington, W. Va., died recently, following an illness of about a year. He was associated with the company for 22 years.

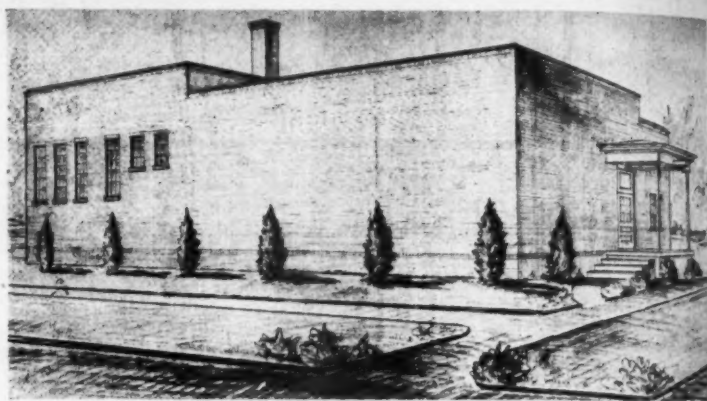
George Casey, president, of the John J. Felin Co., Inc., Philadelphia, has added more than 50 discharged war veterans to his staff of employees in the past several months.

Max Pisarev & Co., slaughterers in Bethlehem, Pa., and Benjamin and Samuel Pisarev, officers of the company, were recently charged by OPA with selling beef and veal at prices above the ceiling level.

Leon Mailman, owner of the Staten Island Packing Co., N. Y., was recently fined \$3,300, with the alternative of 660 days in jail, for black market sales.

Heavy stores of meat in Los Angeles were recently threatened with spoilage when electricity for refrigeration was shut off by the strike of employees of the Los Angeles Water & Power Bureau. Meat packing and storage officials telegraphed WFA and ODT for action, but the strike ended with the Army taking over on Presidential order before the telegrams could be acted upon.

The food and allied industries of Chicago will present a testimonial dinner on March 7 to Irwin "Canteen" Tucker, for his work in obtaining, scheduling and distributing food to the city's four service men's centers. The dinner will be held in the grand ballroom of the Medinah club at 6:30 p. m.



PLAN NEW ABATTOIR IN SOUTH CAROLINA

The above architects' sketch shows how the \$30,000 modern abattoir to be built at Anderson, S. C., will look when finished. Construction of the unit, to be located on land donated to the city for that purpose by F. L. Tucker, is expected to start within a short time. Plans for the building were prepared by Charles W. Fant and Sam Cathcart, architects.

FLASHES ON SUPPLIERS

WM. J. STANGE CO.—The appointment of E. J. Marum as sales manager of the Wm. J. Stange Co., Chicago manufacturer of seasonings and specialty ingredients, effective March 1,



W. B. DURLING



E. J. MARUM

has been announced by William B. Durling, president of the Stange organization. Mr. Marum is one of the best known personalities in the meat indus-

try, and brings to his new connection experience in the field extending over a long number of years and a broad knowledge of meat industry problems and techniques.

For the past fourteen years Mr. Marum has been associated with the Visking Corporation of Chicago, the last ten years as sales supervisor of the Visking organization in charge of industry sales and relations. Previous to his connection with Visking he was in charge of the provision department for Armour and Company at Omaha, after acting as assistant to the chief of sales and assistant head of pork operations for Morris & Co.

According to Mr. Durling, Mr. Marum's appointment to the Stange executive staff has been made with the view of further expanding the company's service to the industry and increasing the acceptance of Stange products.

A testimonial dinner was given in Mr. Marum's honor by the Visking organization on February 29, concluding the concern's annual sales convention.

ALLEGHENY LUDLUM STEEL CORP.—At a recent meeting of the

Associate Member, AMERICAN MEAT INSTITUTE • Members, CHICAGO BOARD OF TRADE • Associate Member, NATIONAL INDEPENDENT MEAT PACKERS ASSOC.



ORIGINATORS, DEVELOPERS AND PERPETUATORS OF THE DRESSED HOG BUSINESS

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Representing all Dressed Hog Shippers
Specializing in Dressed Hogs from the Hog Belt

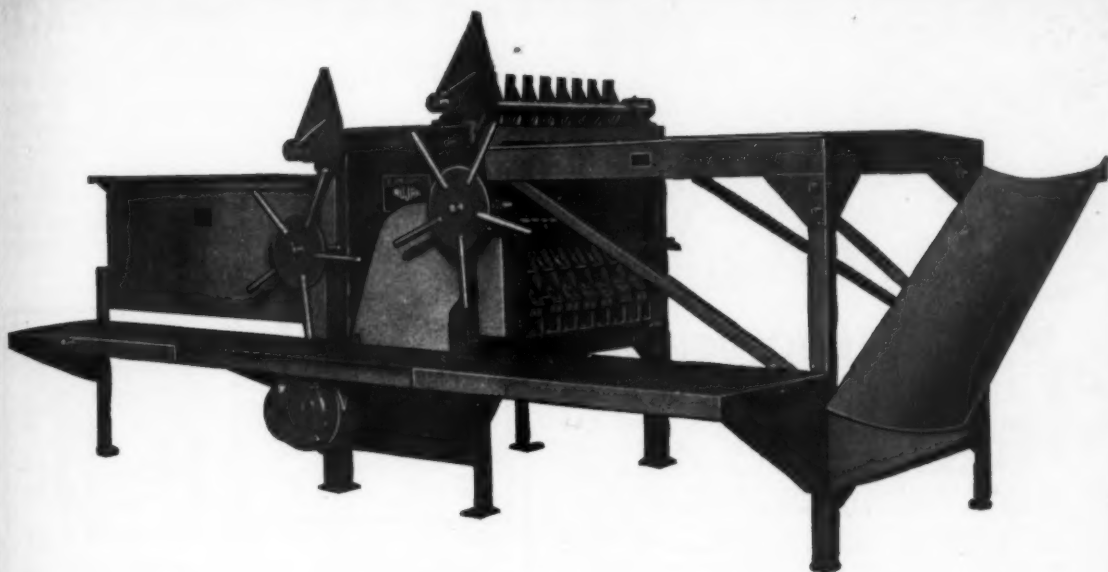
WE EARNESTLY SOLICIT YOUR INQUIRIES IF YOU ARE A QUALIFIED OPA CERTIFIED DRESSED HOG PROCESSOR

PACKERS COMMISSION CO.

BOARD OF TRADE BUILDING • SIXTEENTH FLOOR • PHONE WEBSTER 3113
ORIGINAL AND ONLY
DRESSED HOG BROKERS EXCLUSIVELY

CHICAGO

May we suggest
that you use our
Lard Department



COMBINATION HOG KILLING OUTFIT

SAVES LABOR, TIME, SPACE • **INCREASES** PROFITS

Using your own plant as an example . . . compute the many advantages offered by this compact unit that requires floor space of only 18' long by 8' wide and consists of a No. 72 steel *Scalding Tub*, a No. 74 *Dehairer* with a 7½ H.P. motor, and a No. 77 *Gambreling Table*. The RUJAK Combination Hog Killing Outfit is *all steel constructed*. The Scalding Tub is 6' long, 5' wide and 30" deep. The Gambreling Table, 6' long with a drop off chute, can be made

collapsible. The unit can be equipped with a checker plate platform on the right hand side, left hand side, or on both sides, according to your specific requirements. Notice the location of the motor in the illustration . . . *completely* out of the way of operating or clean-up splash. Utilize your valuable floor space in the most profitable way! Save critical labor and precious time! Equip your plant with a RUJAK Combination Hog Killing Outfit . . . an *exclusive* with DUPPS!

A COMPLETE LINE OF RENDERING EQUIPMENT
Write for Full DETAILS and PRICES!

The **JOHN J. DUPPS CO.**
C I N C I N N A T I • O H I O



SO JUNGLE FIGHTERS MAY BE WELL FED!

The rice eaters have had their day in the far-off Southern Seas. Our fighting meat eaters have the upper hand today and it's up to us to see that they keep it. For all of us, that means digging ever deeper for bonds and stamps. For the Adler Company it means ever-increasing effort to boost production and improve quality of stockinettes needed by the millions of yards to protect those shiploads of meat so necessary to keep faraway fighters at their physical best. Having been Adler's sales agent for nearly 30 years, I can assure you they'll come through. Tell me your needs.

fred C. Bohner
THE ADLER CO.

222 WEST ADAMS STREET
CHICAGO, ILL.

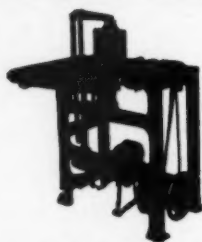
Selling Agent for

CINCINNATI, OHIO

FIRST IN WAR! FIRST IN PEACE!

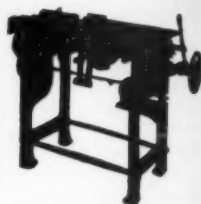
PETERS machines are doing an excellent job for all critical war production both military and civilian. However, post-war planning is also essential and is being given our most careful consideration. For immediate delivery, after the

war is won, bring your problems to us now and we will recommend equipment to meet requirements.



**PETERS JUNIOR
CARTON FORMING AND
LINING MACHINE**
Sets up 30-40 cartons per minute.

With high priorities we can furnish a few new machines. If repair parts are required, we will make shipment as soon as possible.



**PETERS JUNIOR
CARTON FOLDING AND
CLOSING MACHINE**
Closes 30-40 cartons per minute.

PETERS MACHINERY CO.

4700 Ravenswood Ave.

Chicago 40, Ill.

board of directors of the Allegheny Ludlum Steel Corp., Russell M. Allen, formerly general manager of sales, was elected vice president in charge of sales, according to H. G. Batcheller, president.

MACK TRUCKS, INC.—George J. Hubert has been appointed to the newly created contract terminal department of Mack Trucks, Inc., it was announced recently by C. T. Ruhf, president. He will work in close alliance with J. E. Savacool, vice president and controller.

OWENS-ILLINOIS CAN CO.—James E. Naylor, attorney and manager of the legal department of Owens-Illi-

nois Glass Co., has been elected a vice president and secretary, as well as a director of Owens-Illinois Can Co., with general offices in Toledo.

AMERICAN PIPE & CONSTRUCTION CO.—The Chicago sales office of the Amercoat division of American Pipe and Construction Co., Los Angeles, now occupies new quarters in Suite 341, McJunkin bldg., 4554 N. Broadway, according to an announcement by R. A. Glasgow, general sales manager.

STANDARD STEEL CORP.—This firm announces the appointment of Grant Davis as sales manager. He has had broad national experience covering 18 years in the construction field.

NEW FSCC BUYING POLICIES

In making an announcement of the revised procurement policies under which it will operate in the future, the FSCC this week stated that the emphasis, so far as lard is concerned (see page 11) will be to buy P.S. lard, lecithin added, in standard drums, and also fairly substantial quantities in 37-lb. tins. Purchase of lard and pork fat in tierces will be discontinued, and the agency will purchase refined lard in 56-lb. boxes only to the extent that vendors are able to provide storage for a number of weeks beyond the delivery date. The FSCC is also making suggestions for packing P.S. lard in drums; these will be published next week.

The FSCC stated it would confine its meat buying in future to standard products. It will continue to buy frozen meats for which offerings have been solicited; is interested in telescoped lamb and mutton but not miscellaneous cuts; will buy rationable pork, including Wiltshires, cured hams, shoulders, picnics and D.C. square cut and seedless bellies. Purchases of salted A.C. bellies and salted fat backs and jowl butts will be curtailed and may be discontinued without notice. The agency will continue to buy barreled fat backs and will keep up its weekly purchases of tush-onka, luncheon meat and bulk pork sausage in the quantities recently bought, and of dehydrated pork. Buying hog casings will be continued, at prices 10¢ per bundle lower than in the past.

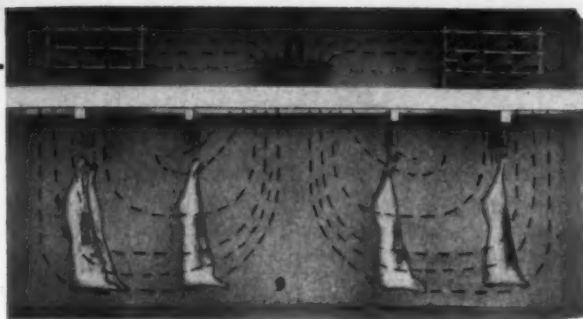
WILSON'S NATURAL SAUSAGE CASINGS

Producers... Importers... Exporters

PLANTS, BRANCHES AND AGENTS IN PRINCIPAL
CITIES THROUGHOUT THE WORLD

General Office: 4100 S. ASHLAND AVE., CHICAGO, ILL.





The above sectional view shows a RECO Refrigerator Fan installed in cooler. Dashes show the air flow produced by the RECO. Gentle air movement occurs in all parts of the room and around stored products. There are no areas of dead air.

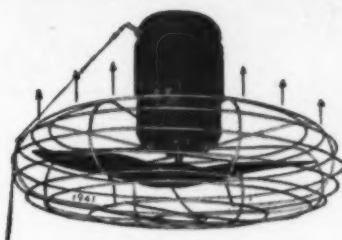
REFRIGERATOR FAN

Truly a magic fan for the coil type cooler. The moving air it produces, dries up wet walls and ceilings. It continually "scrubs" the coils, preventing the formation of ice and penetrates between and around stored products, restricting bacterial or mold growth and keeping the products in excellent shape and natural color. Only a RECO can produce such successful results.

THE "SECRET" WEAPON FOR COOLER AILMENTS

Since the beginning, walk-in refrigerators and coolers have lost much of their efficiency and food keeping qualities, because of the lack of adequate air circulation. It's a delusion to depend on "natural" or "gravity" air circulation—it's too slow and there are too many "dead air" spaces. Neither do horizontal blowing or oscillating type fans provide much relief. Only the RECO can supply the complete and uniform air circulation needed.

Write for data sheet, air flow charts and complete details



Cut 1941. Ceiling Type. Various other types available.

REMOVES MOISTURE FROM WALLS AND CEILINGS

DISSIPATES ODORS

PREVENTS FROST AND ICE ON COILS

PREVENTS PRODUCT SPOILAGE

PREVENTS SLIMY MEAT

REYNOLDS
ELECTRIC COMPANY

EST. 1900

2689 West Congress Street Chicago 12, Illinois

STOCKS AT SEVEN MARKETS

Seven market holdings of both meat and lard gained during the month of February. The meat total at the close of the month was 187,415,432 lbs. compared with 154,851,604 lbs. a month earlier and 169,449,245 lbs. a year earlier. Stocks of both S.P. and D.S. meats showed gains from a month earlier.

Lard stocks totaled 99,561,781 lbs. at the close of the month compared with 71,250,295 lbs. a month earlier and only 23,838,299 lbs. on the final date of February a year ago.

Stocks of provisions at Chicago, Kansas City, Omaha, St. Louis, East St. Louis, St. Joseph and Milwaukee on February 29, 1944, with comparisons as specially compiled by THE NATIONAL PROVISIONER:

	Feb. 29, 1944, lbs.	Jan. 31, 1944, lbs.	Feb. 28, 1943, lbs.
Tot. S.P. meats	99,948,167	89,992,745	93,645,616
Tot. D.S. meats	57,875,444	40,166,986	50,059,345
Other cut meats	29,091,821	24,761,873	25,744,294
Tot. all meats	187,415,432	154,851,604	169,449,245
P.S. lard	32,925,780	35,290,857	11,951,651
Other lard	66,636,001	35,959,438	11,886,648
Total lard	99,561,781	71,250,295	23,838,299
R.P. reg. hams	4,400,192	4,186,957	14,371,404
R.P. skin'd hams	37,128,407	33,170,885	46,227,208
R.P. bellies	50,806,166	45,486,708	27,568,898
R.P. picnic	7,453,402	7,078,105	5,452,106
D.S. bellies	43,028,406	28,490,542	34,183,733
D.S. fat backs	14,846,949	11,076,444	15,875,612

Deflate Ration Values

(Continued from page 11.)

sideration, OPA estimated that the meat ration in March will be about 8 per cent greater than during February.

As has been the case for the past several months, beef and pork make up by far the greater part of the civilian meat supply. The retail supply of pork is expected to be about 650,000,000 lbs. Beef will be about 5 per cent more than the 430,000,000 pounds available in February. The rest of the March meat supply will consist of veal, lamb, and mutton, the supply of which is expected to be slightly larger than in February.

It is believed that the decision to put lard on the "free list" was made this week after ration plans for March had been drawn up. Both the release accompanying the new consumer point value table and the announcement of the special pork point bonus specifically ruled out lard as a beneficiary of Office of Price Administration action.

Some observers believe that OPA's decision to issue a four-day bonus of five pork points may have been the result of a feeling that consumer buying would ease off considerably in anticipation of lower point values next week, and that a bonus was needed to keep pork moving into consumption.

During Wartime Specify

LIBERTY

and During Peacetime Specify...

**QUALITY!
SERVICE!
ECONOMY!**

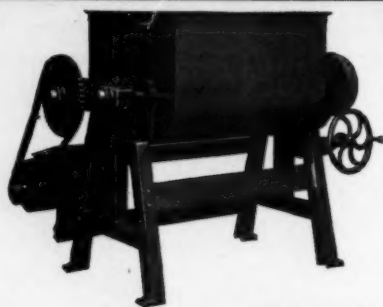
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THE CLEVELAND COTTON PRODUCTS CO.
* CLEVELAND 14, OHIO *

BEEF SHROUDS

Tufedge
BEEF SHROUDS
CUTTING MACHINE

Help stamp out the black market!



"BOSS" MEAT MIXERS

These mixers are the pioneers in the two-shaft machine which has contributed so much toward the successful manufacture of sausage.

Meat, after being finely cut in the silent cutter, should be mixed thoroughly and slowly in a "BOSS" Mixer to assure complete absorption of cereal and spices for satisfactory binding and appetizing blending of flavors.

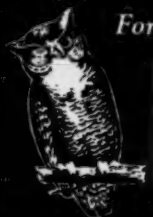
It's always "BOSS" for Best Of Satisfactory Service

THE CINCINNATI BUTCHERS' SUPPLY COMPANY

Factory: Helen & Blade Sts., Elmwood Place, Cincinnati, Ohio 824 Exchange Ave., U. S. Yards, Chicago 9, Ill.
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For Flavor and Color Uniformity



Aula-Special is hailed the perfect cure by wise packers from coast to coast! Send for your liberal free, working samples of Aula-Special today! Complete except for necessary salt.

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A CHANGE OF SALT MAY HELP YOUR SALES!

• Are you using the right grade and grain of salt? ...the right amount? Does it meet your requirements 100%? If you're not sure, why not let our more than 50 years' experience fulfill

ing the individual requirements of salt users help supply the right answer. Absolutely no obligation, of course. Simply write the Director, Technical Service Dept. Y-2.

DIAMOND CRYSTAL SALT CO., INC., St. Clair, Mich.

For Incomparable PAPRIKA Value
Buy PORTUGAL'S BEST

"RED CARNATION" PAPRIKA

NEW CROP

If your dealer cannot supply you, WRITE US

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SAMPLES, FROM ACTUAL ARRIVALS, ON REQUEST

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FRUITS · VEGETABLES · FISH · ETC

DEHYDRATING EQUIPMENT

A. K. ROBINS & CO. INC. BALTIMORE, MD.

WRITE FOR CATALOGUE

COMMERCIAL ICE PICKS "Finest I ever used!"
INDUSTRIAL — that's the verdict
BUTCHERS' CLEAVERS that keeps coming
Ask your supplier, or write direct Briddell aplenty.

CHAS. D. BRIDDELL, Inc. Craftsmen in Metal since 1895 • Crisfield, Maryland

Strange Seasonings have earned the Confidence
of the Nation's Prepared Food Industry

WM. J. STANGE CO.

2530 W. MONROE ST. • CHICAGO 12

PROCESSING *Methods*

FROZEN PORK AND BEANS

An eastern processor asks for information on the preparation of frozen pork and beans. He writes:

Editor THE NATIONAL PROVISIONER:

Can you give us a formula and directions for preparing frozen pork and beans?

The Western Regional Research Laboratory of the U. S. Department of Agriculture reports that frozen pork and beans of the tomato sauce type can be prepared in the following manner:

Beans	415 lbs.
Trimmed pork or bacon	56 lbs.
Tomato puree	270 lbs.
Sugar	47 lbs.
Salt	17½ lbs.
Onions, fresh, ground	6 lbs.
Alfalfa, whole	5 oz.
Chamomile, whole	5 oz.
Clove, whole	5 oz.
Ala, whole	4 oz.
Cornstarch	13¼ lbs.
Pectin, citra, slow-set, (100 grade basis)	5¼ lbs.

Small white beans are blanched for 4 minutes at 170 degs. F. Then soak in soft, cold water about 16 hours, changing the water three times during the soaking period. Drain and cook in wire baskets 50 minutes at 15 lbs. steam pressure. Longer cooking yields a darker-brown bean but reduces the thiamin content.

Cut the pork into ½-oz. pieces and cook in a covered pan in a retort for 30 minutes at 15 lbs. steam pressure. Save the fat from the cooked pork.

Tie the broken-up spices and ground onion in a cloth bag and cook them in 48 gallons of water for about an hour to extract the flavor. Remove the bag of spices and add 32 lbs. of sugar, the salt, and the tomato puree. Mix together the pectin, cornstarch, and the remaining 15 lbs. of sugar and into this mixture stir the melted fat from the cooked pork and enough cold water to make a thin paste. Add this paste to the hot tomato-water-spice mixture and cook until the sauce loses its opacity and becomes clear (about 5 minutes). Add water to make up to 100 gallons.

Fill the packages with 48 per cent cooked beans and 52 per cent sauce by weight; make allowance for, and include in each 1-lb. package, a piece of cooked pork which weighed one-half ounce before cooking. The finished pork and beans with these proportions contains 60 per cent moisture, which is within the 70 per cent legal limit for canned pork and beans.

Fresh pork treated with antioxidant, or bacon, were found to be most suitable for this product because development of rancidity is much slower.

Freeze and store at 0 degs. F. or lower temperature.

Yield from the above formula is about 1,775 1-lb. packages.

Consumers partially thaw the pork

and beans in the package in order to prevent over-cooking and mashing of the outside layer before the center portion is thawed during cooking. Heat to serving temperature in a casserole in the oven or in a double boiler on top of the stove.

ALL PORK POLISH SAUSAGE

A midwestern sausage manufacturer wants to know how to make all pork Polish sausage. He writes:

Editor THE NATIONAL PROVISIONER:

Can you tell us how to make an all pork Polish sausage? We have always used a little beef in our formula.

The sausage is made of pork butts or other lean pork and is seasoned with salt, pepper and garlic. It is coarse ground, stuffed in single wide hog casings, cooked and then smoked. It may be eaten without further cooking or may be heated in the same manner as a frankfurt.

All pork Polish sausage calls for the following seasoning and curing ingredients for 100 lbs. of meat:

3 lbs. salt
3 oz. sodium nitrate or saltpeter
8 oz. dextrose (refined corn sugar)
2-4 oz. garlic
3 oz. ground nutmeg

Ready-prepared or specially-prepared seasonings can be used in making it.

Meat is ground through ¼-in. plate and mixed with the salt and sodium nitrate and cured from 24 to 48 hours at

38 to 40 degs. F. After curing, the sugar and seasoning are added and thoroughly mixed with the meat, the garlic being chopped fine and mixed with a little salt and some water and added to the meat.

The meat is stuffed solidly into hog casings, about 2½ ft. long. The stuffed casing is tied together at each end, hung on smokesticks and allowed to dry for a day. Smoking is started at a smokehouse temperature of 130 degs. F. and the heat gradually increased until the sausage has an inside temperature of 155 degs. This method cooks the sausage in the smokehouse. If it is not cooked in the smokehouse, it is given a light smoke—enough to produce a yellowish red color—then cooked for 25 minutes at 180 degs. F.

Polish sausage may also be made by a formula which calls for 30 per cent beef chucks and 70 per cent pork trimmings, mostly lean.

DRY SAUSAGE STORAGE

How should dry sausage be stored? An eastern meat wholesaler asks:

Editor THE NATIONAL PROVISIONER:

Can you tell us how dry sausage should be handled and stored after drying is completed?

The best results are obtained when dry sausage stocks are held at a minimum and the product is stored only for a short time. Semi-dry sausage must be turned over at about the same rate as smoked and cooked sausage like bologna. It should not be stored except for the brief interval before it moves to the retail trade.

Regular dry sausage is washed after drying and is then packed in boxes with thin veneer strips between layers. These strips separate the product, permit circulation of air and absorb excess moisture. After packing, regular dry sausage may be shipped or stored in the freezer at a temperature of zero degs. F. or lower.

PREPARATION OF TRIPE

In the preparation of tripe in federally inspected establishments, properly cleaned paunches of cattle, calves and sheep may be treated with caustic soda, sodium carbonate, trisodium phosphate or sodium metasilicate, a combination of these substances, or lime, a combination of lime and sodium carbonate, and/or a solution of hydrogen peroxide, provided that immediately following the treatment the tripe is thoroughly washed with clear water, according to Memorandum No. 22, Revised, issued recently by the Meat Inspection Division, FDA.

SAUSAGE And Meat Specialties

→A volume of practical ideas on the layout and equipment of sausage plants of varying size; descriptions of materials used in sausage and meat specialty manufacture; formulas and operating directions; discussions of operating troubles and means of overcoming them, and an outline of major regulations prevailing in control of sausage manufacture.

→Place your order now for this Volume 3 of the Packer's Encyclopedia. The price postpaid is \$4.00.

THE NATIONAL PROVISIONER

407 So. Dearborn St., Chicago, Ill.

Enclosed is check or money order for \$5.00 for copy of "Sausage and Meat Specialties."

Name

Street

City

Army Food Research

(Continued from page 13.)

training camps and on the fighting fronts are using every day, or which may be issued to them some time in the future. Having enjoyed the laboratory's hospitality at luncheon, THE NATIONAL PROVISIONER is qualified to state that these meals are both appetizing and nourishing.

In addition to such familiar meat processing and canning equipment items as silent cutters, grinders, vacuum mixers, steam-jacketed kettles, vacuum sealing machines and canning retorts, the Subsistence Research and Development Laboratory contains many pieces of specialized equipment less familiar

to the packer. Some of it corresponds rather closely to the laboratory control and research equipment found in meat plant laboratories, while other devices are designed for testing food containers under a wide range of conditions.

The packaging section of the laboratory, under the direction of Major Robert R. Melson, puts packages for meat and other food products through their paces before they are adopted for actual use. In this section of the laboratory, with its highly specialized equipment, it is possible to eliminate packaging "bugs" in advance, so that accepted containers can be counted upon to get the food to the troops in the best possible condition.

In one test in progress in the pack-

aging section of the laboratory a short time ago, containers of the Army's famous "ten in one" ration, which includes a number of canned meat items, were being subjected to conditions simulating those in a South Pacific supply dump. A steady trickle of water directed against the V-board containers represented, on an intensified scale, the persistent rain for which the South Pacific is famous.

After prolonged treatment of this nature, the containers are subjected to further tests and then opened to determine the degree of protection afforded the contents. In this particular ration, the food products are further packaged in four inner containers for increased protection.

As every packer knows, wartime transport and storage conditions impose unusually severe conditions on food containers. Stacks of rations in a South Pacific supply dump, for example, must withstand not only the unfavorable climatic conditions, but must also be strong enough to permit rough handling and stacking.

The stacking strength of containers is determined by a compression test with a hand-operated press which makes it possible to impose hundreds of pounds of pressure on the container being tested. Another interesting device in the packaging laboratory shows the shearing strength of tin containers. The packaging laboratory can also make its own weather to order; it is equipped with special rooms in which containers of product may be stored for subjection to extremes of cold, heat and humidity.

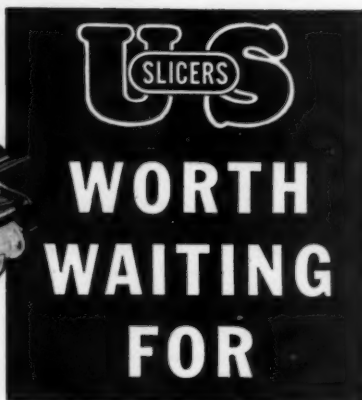
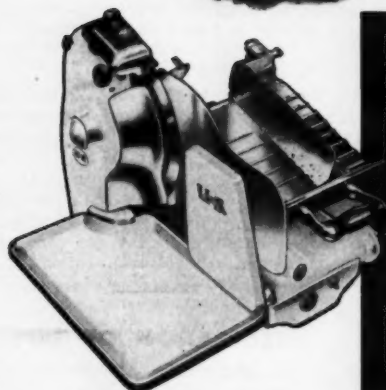
The laboratory is always interested in new products developed to meet the particular needs of the armed forces. Its personnel have been favorably impressed with the meat industry's fine cooperation in this greatest of all wars and are looking forward to working closely with industry members until victory is achieved.

A.M.A. PACKAGE CONFERENCE

Possible changes in packaging specifications based on experience in shipping to the armed forces, prospects concerning critical and newly developed packaging materials and an all-around view of the post-war packaging picture are the principal topics to be discussed at the American Management Association's 1944 packaging conference, to be held at the Palmer House, Chicago, March 28 to 31, inclusive.

Among the subjects slated for the conference program are the crisis in paper, case histories in container re-use and paper conservation, bulk sales vs. packaged products, packaging for the armed forces, the future of processed foods and significant trends in package merchandising.

The exposition will be the largest ever held, featuring the latest in war and essential civilian packaging, as well as details of revolutionary developments in equipment and supplies that will be available after the war.



We're still busy helping win a war, but if you need equipment, a limited number of U. S. Slicers are still available.



Recent War Agency Orders Affecting the Meat Industry



LARD DRUMS.—The War Production Board has authorized the use of fibre drums for lard and shortenings as a substitute for the corrugated paper boxes now being employed. It is understood that these drums can be supplied at an approximate cost of 85c per 100-lb. drum, Chicago area; if any paper saving as compared with corrugated boxes can be effected by use of fibre drums down to 50-lb. size, their use will be permitted also.

PACKAGING MACHINERY.—Control over purchase and use of packaging and labeling machinery has been removed from the provisions of Limitation Order L-83 since control over this type of equipment is now covered by a new Limitation Order, L-332, WPA has announced. All such machinery in excess of \$200 valuation formerly required a priority rating of AA-9 or better. The new order, L-332, covers all operations in handling of this type of equipment, including the manufacture, transfer, sale or lease and the priority rating required has been set at AA-5 or better.

SELECTIVE SERVICE.—National Headquarters of Selective Service has directed local draft boards to review the cases of all registrants between the ages of 18 and 38 deferred in classes

2-A, 2-B, 2-C and 3-C. Particular attention will be given to registrants under 26 years of age. Replacement schedules should be considered for such revision as may be required.

HORSEMEAT.—Manufacturers of processed horsemeat items for pet food have been authorized by OPA to request maximum ceiling prices for their products in an amendment issued to MPR 367. The amendment establishes a uniform procedure for determining such ceiling prices, and authorizes the OPA national office to grant individual sellers of products containing horsemeat a ceiling price on the basis of cost data submitted in line with the provisions of the amendment.

SPICE QUOTAS.—Use quotas for mace and nutmeg have been increased and quota restrictions on cloves and pimento (allspice) removed under a revision of FDO 19.2 (Restricted Spice Quotas), as reissued by the War Food Administration. This Order is made effective retroactive to January 1, 1944. Quarterly quotas for black and white pepper at 40 per cent of the amount used in the corresponding quarter of 1941, cassia (cinnamon), 35 per cent, and ginger, 100 per cent, remain unchanged from quotas previously estab-

lished. Use quotas for mace are increased from 40 per cent to 80 per cent of base period use, and quotas for nutmeg are increased from 60 per cent to 70 per cent of base quotas.

PET FOODS.—WFA has issued an order revoking FDO 58, which established limitations on the protein content and manufacture of pet foods.

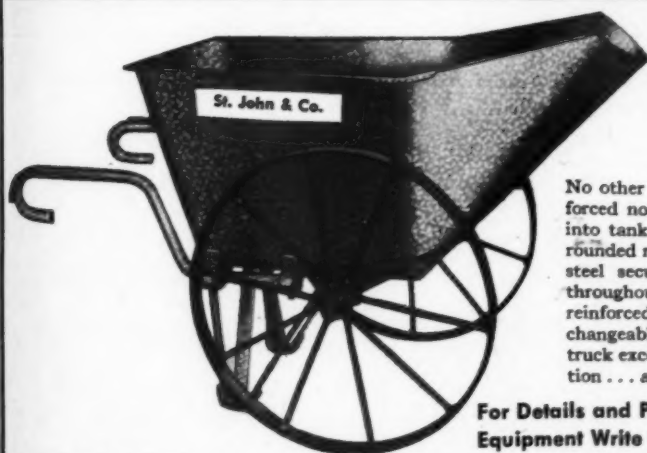
Urge Heavy Slaughter

(Continued from page 21.)

beef cattle originate on the range, much of them move through Corn Belt feedlots where they are fattened and the quality is improved. About 200,000,000 bu. of corn and 300,000 tons of protein supplement were used to feed cattle in the 11 Corn Belt states in 1942. Now because of our record numbers of cattle and hogs and dairy cows and poultry we need to use our feed to the very best advantage in order to get the greatest possible production.

"If Corn Belt feeders will place emphasis upon feeding more cattle and marketing them as good quality and producing fewer as choice and prime, they can make the same quantity of corn and protein concentrates go further as feed and increase the amount of beef produced. What we need is the biggest possible production and the most efficient use of feed.

"Since we need all the meat we can get with the least amount of feed, this deserves careful consideration."



ST. JOHN #68 ROUND NOSE CHARGING TRUCK

Eliminates the Middle Man

No other truck will do the job as efficiently. Its heavy reinforced nose discharges your product *directly* from the truck into tank openings or chute holes. For added durability the rounded rim of the nose is strengthened by an extra bar of flat steel securely welded in place. It is sturdily constructed throughout; body of No. 12 gauge steel, double pressed rim, reinforced and rounded corners. The handles and legs are interchangeable and secured to steel brackets with bolts. The entire truck except the wheels and axle is hot galvanized after fabrication... a quality truck, built by St. John to last!

For Details and Prices of other St. John Equipment Write E. G. James Company

SPECIFICATIONS

OVERALL LENGTH 73½"
OVERALL WIDTH 35½"
OVERALL HEIGHT 47½"
BODY LENGTH AT TOP (INSIDE) 58"
BODY LENGTH AT BOTTOM (INSIDE) 25"

BODY WIDTH AT TOP (INSIDE) 29½"
WIDTH AT BOTTOM (INSIDE) 23½"
BODY DEPTH (INSIDE) 22½"
CAPACITY (CU. FT.) 14
WHEELS 36x2"

WEIGHT 355 LBS.

PRICE: WITH STEEL WHEELS, AS ILLUSTRATED, \$55.50
WITH 28"x1½" WOODEN WHEELS.....\$62.00



ST. JOHN EQUIPMENT

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WMB Reports Slight Gain in Meat Output

Slightly larger production of most classes of meat last week raised total production in federally inspected plants 1 per cent from the preceding week, the War Meat Board reported. Most of this small increase was in pork, and reflected the heavier receipts of hogs at mid-western markets reported during the past week.

Total production of 394,000,000 lbs. of meat represented an increase of 4,000,000 lbs. Pork accounted for 245,000,000 lbs. of the total output. Although output of pork was 2,000,000 lbs. over that of the preceding week, it was 25,000,000 lbs. less than the record production of 270,000,000 lbs. during the week ended January 29, when hog receipts and slaughter reached their peak. Estimated production of 125,000,000 lbs. of beef last week was up 1,000,000 lbs. from the preceding week. Output of veal, amounting to 10,000,000 lbs., was up 1,000,000. Production of 14,000,000 lbs. of lamb and mutton showed little change from the output which was reported by the War Meat Board for the previous week.

The number of animals slaughtered under federal inspection last week totaled 240,000 cattle, 108,000 calves, 1,726,000 hogs and 331,000 sheep and lambs. These figures compare with 240,000 cattle, 93,000 calves, 1,712,000 hogs and 351,000 sheep during the preceding week.

Canada Temporarily Drops Meat Rationing

Temporary suspension of meat rationing in Canada was announced in the House of Commons this week, with meatless Tuesdays and meat rationing alike being discontinued.

Heavy marketings of Canadian livestock and shipping shortages which limited exports to allied nations led to lifting the bars on meat consumption in the Dominion.

"As soon as shipping conditions are eased it will be necessary to use rationing again," the prices board said. All machinery for meat rationing will be retained. Ration book holders were told to keep unexpired meat coupons.

Should surpluses continue in Canada, the opening of the border for the shipment of beef cattle to buttress United States meat stocks was considered a possibility. Such action has been urged by farmers' organizations.

CHICAGO PROV. SHIPMENTS

Provision shipments from Chicago for the week ended March 4, 1944, were reported as follows:

	Week March 4	Previous week	Same week '43
Cured meats, lbs.	18,692,000	26,621,000	30,215,000
Fresh meats, lbs.	48,384,000	45,882,000	47,294,000
Lard, lbs.	39,807,000	5,737,000	62,243,000

Food can help shorten the war—if every pound of it fights.

CHICAGO PROV. STOCKS

A sharp gain in lard holdings was recorded during the month of February, the report on Chicago provision stocks revealed. At the close of the month stocks were 64,293,616 lbs., compared with 38,023,701 lbs. a month earlier and only 14,035,169 lbs. at the close of February a year ago.

Stocks of cut meats gained almost 13 million lbs. during the month. Total holdings, at 74,401,119 lbs., compared with 61,724,221 lbs. a month earlier. Holdings a year ago totaled 79,662,312 lbs.

The upturn during February was registered in all classes of meats. However, most of the gain came on "other cut meats" (see table), which rose to 12,637,201 lbs. compared with 8,986,333 lbs. on the final day of January.

	Feb. 29, 1944, lbs.	Jan. 31, 1944, lbs.	Feb. 28, 1943, lbs.
All bbl. pk. (bbls.)	4,501	3,359	30,894
P.S. lard (a)	16,976,006	15,380,900	7,158,202
Other lard	47,317,520	22,642,801	6,876,988
Total lard	64,293,616	38,023,701	14,035,169
D.S. cl. bellies (contract)	5,966,500	3,196,300	468,706
D.S. cl. bellies (other)	12,519,564	8,752,420	13,631,004
Tot. D.S. cl. bellies	18,486,064	11,948,720	14,120,384
D.S. rib bellies			2,000
D.S. fat backs	4,686,652	3,958,449	7,909,088
S.P. hams	2,335,592	2,146,819	6,436,382
S.P. skin'd hams	13,376,377	12,516,432	24,323,416
S.P. bellies	18,252,962	17,490,137	9,981,377
S.P. picnics, S.P. Bost. shldrs.	4,628,271	4,677,331	3,730,653
Other cut meats	12,637,201	8,986,333	13,208,010
Tot. cut meats	74,401,119	61,724,221	79,662,312

(a) Made since Oct. 1, 1943.

HOG COSTS EASE OFF A LITTLE AND CUT-OUT RESULTS SHOW IMPROVEMENT

(Chicago costs and prices, first four days of week.)

Hog prices were a little lower at Chicago this week and average costs for the three weights in the test were reduced slightly. Since product prices remained at ceiling levels, total values were unchanged and cut-out re-

sults were a few cents better than in the same period last week. The lights cut with a plus margin of 9c against 1c a week earlier and losses on the medium and heavy butchers were reduced.

—150-220 lbs.— Value						—220-240 lbs.— Value						—240-270 lbs.— Value					
Pct. live wt.	Pct. fin. yield	Price per lb.	per cwt. alive	per cwt. fin. yield		Pct. live wt.	Pct. fin. yield	Price per lb.	per cwt. alive	per cwt. fin. yield		Pct. live wt.	Pct. fin. yield	Price per lb.	per cwt. alive	per cwt. fin. yield	
Regular hams	14.0	20.2	21.4	\$ 3.00	\$ 4.32	13.8	19.4	21.0	\$ 2.90	\$ 4.07		13.0	18.1	20.0	\$ 2.86	\$ 4.18	
Skinless hams	5.7	8.1	20.0	1.14	1.92	5.5	7.7	20.0	1.10	1.54		5.4	7.5	20.0	1.08	1.50	
Picnics	4.3	6.1	24.5	1.65	1.49	4.1	5.8	24.5	1.00	1.42		4.1	5.8	23.5	.96	1.38	
Boston butts	10.1	14.6	23.3	2.35	3.40	9.9	13.9	21.8	2.16	3.08		9.7	13.6	20.8	2.02	2.98	
Loins (blade in)	11.1	15.9	17.5	1.92	2.75	9.6	13.5	18.8	1.56	2.29		4.0	5.5	15.3	.81	.94	
Bellies, S. P.						2.1	3.0	15.0	.32	.45		8.6	12.0	15.0	1.29	1.50	
Bellies, D. S.						3.2	4.5	10.5	.81	.47		4.6	6.3	11.0	.51	.69	
Fat backs	2.9	4.1	10.1	.29	.41	3.1	4.3	10.1	.81	.43		3.5	4.3	10.1	.35	.48	
Plates and jowls	2.2	3.2	12.4	.27	.40	2.2	3.1	12.4	.27	.38		2.2	3.1	12.4	.27	.38	
Raw leaf	12.9	18.1	12.8	1.65	2.32	11.4	15.6	12.8	1.46	2.00		10.4	14.2	12.8	1.83	2.38	
P. S. lard, rend. wt.	1.6	2.3	16.0	.26	.37	1.6	2.3	13.5	.22	.31		1.6	2.3	12.0	.19	.25	
Spareribs	5.2	4.5	17.5	.56	.79	5.0	4.1	17.5	.53	.72		2.9	4.0	17.5	.51	.70	
Regular trimmings	2.9	2.9		.12	.18	2.0	2.5		.12	.18		2.0	2.5		.12	.18	
Feet, tails, neckbones				.52	.70				.52	.70					.52	.70	
Offal and miscellaneous				1.80	1.86				1.80	1.82					1.80	1.80	
Credit for subsidy																	
TOTAL YIELD AND VALUE	70.0	100.0		\$14.43	\$20.61	71.5	100.0		\$14.11	\$19.72		72.0	100.0		\$14.05	\$19.52	
Cost of hogs				Per cwt. alive					Per cwt. alive						Per cwt. alive		
Condemnation loss				\$13.78					\$13.81						\$13.81		
Handling and overhead				.07					.07						.07		
				.54					.47						.41		
TOTAL COST PER CWT.				\$14.34	\$20.49				\$14.35	\$20.07					\$14.29	\$19.55	
TOTAL VALUE				14.43	20.61				14.11	19.72					14.05	19.52	
—Cutting margin									.24	.35					.24	.33	
+Cutting margin				.09	.12										.25	.34	
—Margin last week									.27	.39							
+Margin last week				.01	.01												

Storage of Lard

(Continued from page 16.)

lard. All the changes that take place in quality are downward; none are upward.

15.—Should storage lard be blended with fresh?

Yes. It should be blended with a large percentage of fresh lard, in order to make a lard of more acceptable flavor and keeping quality.

16.—If lard becomes rancid during storage, what should be done with it?

If it is rancid it should not be used as edible lard because it will destroy the keeping quality of any lard to which it is added. For this reason it should be sold as white grease. This applies equally to returned lard that is rancid. Rancid lard should never be marketed as lard.

17.—How about the storage of lard in consumer packages?

Warehouses for the storage of consumer packages of lard should be approximately 40 degs. F., and of sufficiently low humidity to retard mold growth. A low temperature not only delays rancidity, but also prevents soaking of the lard into the container. Lard soaked into cartons becomes rancid readily, causing the consumer to condemn the product as a whole. Careful inspection should be made at rather frequent intervals to make sure the packages are in good condition.

18.—How long may lard be held in consumer packages?

While this cannot be stated exactly, it is usually not desirable to keep it for more than three months. If it is known that the lard is going to be kept longer than three months it should be put in storage without refining.

19.—Does lard ever get rancid in the hands of the retailer?

Although rancid lard may sometimes be found in retail stores, it is difficult to know just where this condition developed. As a precaution, however, retailers should not be overstocked with this perishable commodity. Furthermore, it should be pointed out to the retailer, and through him to the ultimate consumer, that lard is perishable and should be kept under refrigeration.

CCC BILL BECOMES LAW

The bill extending the life of the Commodity Credit Corporation, without any provisions limiting subsidy activities of the agency, was signed by President Roosevelt this week. The CCC extension is retroactive to February 17, the date when the corporation expired under existing legislation.

Get in the scrap! Scour your plant for unused equipment and materials.

FATTY MEATS ARE EASY TO BRAND!

The EVERHOT No. 60 BRANDER is equipped with an excellent thermostat control that produces just enough heat to dry the ink but not enough to cause the fat to run. The ink dries immediately . . . preventing smearing when wrapping! Branding plates are interchangeable . . . extra brands priced on application. Write for full information.

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No. 60 WITHOUT THERMOSTAT \$37.50



EVERHOT MFG. CO. MAYWOOD . . . ILLINOIS

The National Provisioner—March 4, 1944

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PAPER FOR CIVILIAN SUPPLIES?

PAPER FOR POST-WAR PACKAGING?

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We make it our business to keep in touch with the latest requirements and specifications for government contracts. Let us advise you about wrappings for military or lend-lease goods.

As for civilian needs, our 40 years of service to American meat packers and other producers of perishables qualifies us to serve you with competence and efficiency.

We invite you to make use of our Research Laboratory facilities for collaborative work on post-war paper problems.

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CHICAGO 38

WAXED, OILED, WET-STRENGTH, AND LAMINATED PAPERS

MEAT AND SUPPLIES PRICES

Chicago

WHOLESALE FRESH MEATS

†Carcass Beef

	Week ended Feb. 26, 1934 per lb.
Steer, hfr., choice, all wts.	21
Steer, hfr., good, all wts.	20
Steer, hfr., commercial, all wts.	18
Steer, hfr., utility, all wts.	16
Cow, commercial and good, all wts.	18
Cow, utility, all wts.	16
Hindquarters, choice	23 1/2
Forequarters, choice	19
Cow hindquarters, good and commercial	19
Cow forequarters, good and commercial	17

†Beef Cuts

Steer, hfr., short loin, choice	33
Steer, hfr., short loin, good	30 1/2
Steer, hfr., short loin, commercial	25 1/2
Steer, hfr., short loin, utility	22 1/2
Cow, short loin, good and commercial	22 1/2
Cow, short loin, utility	22 1/2
Steer, heifer round, choice	22 1/2
Steer, heifer round, good	21 1/2
Steer, heifer round, commercial	19 1/2
Steer, heifer round, utility	16 1/2
Steer, hfr., loin, good	28 1/2
Steer, hfr., loin, commercial	23 1/2
Cow loin, good and commercial	23 1/2
Cow loin, utility	23 1/2
Cow round, good and commercial	19 1/2
Cow round, utility	16 1/2
Steer, heifer rib, choice	24 1/2
Steer, heifer rib, good	23 1/2
Steer, heifer rib, commercial	21 1/2
Steer, heifer rib, utility	21 1/2
Cow rib, good and commercial	21 1/2
Cow rib, utility	19
Steer, hfr., sirloin, choice	27 1/2
Steer, hfr., sirloin, good	26 1/2
Steer, hfr., sirloin, commercial	21 1/2
Steer, hfr., cow flank, all grades	21 1/2
Cow sirloin, good and commercial	21 1/2
Cow sirloin, utility	18 1/2
Steer, hfr., flank steak, all grades	24
Cow flank steak, all grades	24
Steer, hfr., reg. chuck, choice	20 1/2
Steer, hfr., reg. chuck, good	18 1/2
Steer, hfr., reg. chuck, commercial	18
Steer, hfr., reg. chuck, utility	16
Cow reg. chuck, good and commercial	18
Cow reg. chuck, utility	16
Steer, hfr., c.e. chuck, choice	18 1/2
Steer, hfr., c.e. chuck, good	15 1/2
Steer, hfr., c.e. chuck, commercial	14 1/2
Steer, hfr., c.e. chuck, utility	15 1/2
Cow, c.e. chuck, good and commercial	16 1/2
Cow, c.e. chuck, utility	12 1/2
Steer, hfr., fore Shank, all grades	12 1/2
Cow fore Shank, all grades	12 1/2
Steer, heifer brisket, choice	16 1/2
Steer, heifer brisket, good	16 1/2
Steer, heifer brisket, commercial	14 1/2
Steer, heifer brisket, utility	14 1/2
Cow brisket, good and commercial	14 1/2
Cow brisket, utility	14 1/2
Steer, heifer back, choice	21 1/2
Steer, heifer back, good	20 1/2
Cow back, good and commercial	18 1/2
Cow back, utility	16 1/2
Steer, hfr., arm chuck, choice	19 1/2
Steer, hfr., arm chuck, good	18 1/2
Cow arm chuck, good and commercial	17 1/2
Cow arm chuck, utility	15 1/2
Steer, hfr., short plate, good and choice	14 1/2
Steer, hfr., short plate, comm. and utility	13 1/2
Cow short plate, good and commercial	13 1/2
Cow short plate, utility	13 1/2

†Quotations on beef items include permitted additions for Zone 5, plus 50¢ per cwt. for local delivery.

Veal—Hide on

Choice carcass	20 1/2
Good carcass	19 1/2
Choice saddles	22 1/2

*Beef Products

Brains	7 1/2
Hearts, cap off	15 1/2
Tongues, fresh or frozen	22 1/2
Sweetbreads	28 1/2
Ox-tails, under 1/2 lb. each	8 1/2
Tripe, scalded	75 @ 1/4
Tripe, cooked	75 @ 1/4
Livers, unblemished	22 1/2
Kidneys	11 1/2

†Quoted below ceiling.

*Veal Products

Brains	9 1/2
Calf livers, Type A	45 1/2
Sweetbreads, Type A	29 1/2

*Prices carlot and loose basis. For lots under 500 lbs. add \$0.625. For packing in shipping containers, add per cwt. in lb. container (sweetbreads, brains & cutlets only) \$2.00.

Choice lambs	23 1/2
Good lambs	23 1/2
Medium lambs	21 1/2
Choice hind saddle	29 1/2
Good hind saddle	27 1/2
Choice fores	21 1/2
Good fores	20 1/2
†Lamb tongues, Type A	14 1/2

*Mutton

Choice sheep	12 1/2
Good sheep	11 1/2
Choice saddles	15 1/2
Good saddles	14 1/2
Choice fores	9 1/2
Good fores	8 1/2
Mutton legs, choice	16 1/2
Mutton loins, choice	15 1/2

*Quotations on lamb and mutton are for Zone 5 and include 10¢ for stockinette, plus 25¢ per cwt. for delivery.

*Fresh Pork and Pork Products

Reg. pork loins, under 12 lbs. av.	22 1/2
Picnics	19 1/2 @ 19 1/2
Tenderloins	21 1/2
Skinned shoulders, bone in	21 1/2
Spareribs, under 3 lbs.	15 1/2
Boston butts, 4 to 8 lbs. av.	24 1/2
Boneless butts, cellar trim.	20 1/2
Neck bones	18 1/2 @ 4
Pigs' feet, short cut	4
Kidneys	10
Livers, unblemished	12 1/2 @ 13
Pancakes, 6/8 lb. wrapped	24 1/2
Standard bacon, 6/8 lb. wrapped	24
No. 1 beef sets, smoked	46 1/2
Insides, O Grade	44 1/2
Outsides, O Grade	44 1/2
Knuckles, O Grade	42 1/2

*Prices carlot and loose basis.

†Quoted below ceiling.

*WHOLESALE SMOKED MEATS

Fancy regular hams, 14/16 lbs., parchment paper	26 1/2
Fancy skinned hams, 14/16 lbs., parchment paper	26 1/2
Picnics, 4/8 lbs., short shank, wrapped	28 1/2
Fancy bacon, 6/8 lb. wrapped	24 1/2
Standard bacon, 6/8 lb. wrapped	24
No. 1 beef sets, smoked	46 1/2
Insides, O Grade	44 1/2
Outsides, O Grade	44 1/2
Knuckles, O Grade	42 1/2

*Quotations on pork items include additional 50¢ per cwt. for Zone 5, minus 25¢ per cwt. for sales in lots under 5,000 lbs.

*VINEGAR PICKLED PRODUCTS

Pork feet, 200-lb. bbl.	\$22.50
Lamb tongues, short cut, 200-lb. bbl.	28.50
Regular tripe, 200-lb. bbl.	28.50
Stomach tripe, 200-lb. bbl.	30.00
Pocket honeycomb tripe, 200-lb. bbl.	34.50

*BARRELED PORK AND BEEF

Clear fat back pork:	
70-80 pieces	\$23.50
100-125 pieces	26 1/2
125-150 pieces	28.50
Clear plate pork, 25-35 pieces	28.00
Brisket pork	26.50
Plate beef, 200 lb. bbl.	32.50
Extra plate beef, 200 lb. bbl.	34.00

*Quotation on pork items are for less than 5,000 lb. lots and include all permitted additions, except boxing and local delivery.

SAUSAGE MATERIALS

Carlot basis, Chicago zone, loose basis	
Regular pork trimmings	110 1/2 @ 17 1/2
Special lean pork trimmings 85%	27 1/2
Extra lean pork trimmings 95%	29 1/2
Pork cheek meat	17 1/2 @ 13
Pork hearts	11 1/2 @ 12
Pork livers, unblemished	12 1/2 @ 13
Boneless bulk meat	17 1/2 @ 13
Boneless chucks	17
Shank meat	16 1/2
Beef trimmings	15 1/2
Dressed canners	12 1/2
Dressed cut cow	12 1/2
Dressed bologna balls	13 1/2
Tongues, canner, fresh or frozen	16 1/2

†Quoted below ceiling.

DRY SAUSAGE

Cervelat, choice, in hog bungs	88
Thuringer	31
Farmer	41
Holsteiner	41
B. C. salami, choice	54
Milano, salami, choice, in hog bungs	unquoted
B. C. salami, new condition	35
Prisces, choice, in hog middles	unquoted
Genoa style salami, choice	63
Pepperoni	50 1/2
Mortadella, new condition	28
Cappicola (cooked)	45
Proscutto hams	36 1/2

†DOMESTIC SAUSAGE

(Quotations cover Type 2)

Pork sausage, hog casings	24 1/2
Pork sausage, bulk	24 1/2
Frankfurters, in hog casings	24 1/2
Frankfurters, in hog casings	24 1/2
Bologna, natural casings	24 1/2
Bologna, in artificial casings	24 1/2
Liver sausage, fresh, in hog bungs	24 1/2
Liver sausage, fresh, in hog bungs	24 1/2
Smoked liver sausage in hog bungs	24 1/2
Head cheese	24 1/2
New England, natural casings	24 1/2
Mixed luncheon, natural casings	24 1/2
Tongue and blood	24 1/2
Blood sausage	24 1/2
Sausage	24 1/2
Polish sausage	24 1/2

*Prices based on zone 5, plus \$1.50 per cwt. for sales to retailers and purveyors of meat where no local delivery is made. Prices include boxing or packaging costs.

CURING MATERIALS

Nitrite of soda (Chgo. whse. stock):	Owt.
In 425-lb. bbls., delivered	6 1/2
Saltpeter, less than ton lots, f.o.b. N. Y.:	
Dbl. refiners granulated	8 1/2
Small crystals	12 1/2
Medium crystals	14 1/2
Large crystals	14 1/2
Pure rfd. gran. nitrate of soda	4 1/2
Pure rfd. powdered nitrate of soda	unquoted
Salt, per ton, in minimum car of 90,000 lbs.	
Any, f.o.b. Chicago, per ton:	
Granulated, kiln dried	9 1/2
Medium, kiln dried	12 1/2
Rock, bulk, 40 ton cars	9 1/2
Sugar:	
Raw, 98 basis, f.o.b. New Orleans	3 1/2
Standard gran., f.o.b. refiners (2%)	3 1/2
Packers' curing sugar, 250 lb. bags	
f.o.b. Reserve, La., less 2%	3 1/2
Dextrose, in car lots, per cwt. (cotton)	4 1/2
In paper bags	4 1/2

SAUSAGE CASINGS

(F. O. B. Chicago)

(Prices quoted to manufacturers of sausage.)	
Beef casings:	
Domestic rounds, 1 1/2 to 1 1/2 in.	16 @ 29
150 pack	31
Domestic rounds, over 1 1/2 in.	40 @ 42
Export rounds, wide, over 1 1/2 in.	28 @ 24
Export rounds, medium, 1 1/2 in.	28 @ 24
Export rounds, narrow, 1 1/2 in.	28 @ 24
No. 1 weasands	16 @ 18
No. 2 weasands	16 @ 18
No. 1 bungs	16 @ 18
No. 2 bungs	16 @ 18
Middles sewing, 1 1/2 to 2 in.	40 @ 40
Middles, select, wide, 2 1/2 to 3 in.	50 @ 50
Middles, select, extra, 2 1/2 to 3 in.	50 @ 50
Middles, select, extra, 2 1/2 to 3 in.	50 @ 50
up	1.10 @ 1.25
Dried or salted bladders, per piece:	
12-15 in. wide, flat	16 @ 16
10-12 in. wide, flat	16 @ 16
8-10 in. wide, flat	16 @ 16
6-8 in. wide, flat	16 @ 16

Hog casings:	
Extra narrow, 29 mm. & dn.	2.00 @ 2.25
Narrow medium, 29@32 mm.	2.20 @ 2.40
Medium, 32@35 mm.	2.00 @ 2.20
English, medium, 35@38 mm.	1.75 @ 1.85
Wide, 38@48 mm.	1.60 @ 1.70
Extra wide, 48 mm.	1.50 @ 1.60
Export bungs	22 @ 22
Large prime bungs	17 @ 17
Medium prime bungs	13 @ 13
Small prime bungs	10 @ 10
Middle, per set	20 @ 21

SPICES

(Basis Chicago, original bbls., bags or boxes.)	
Whole	Ground
Allspice, prime	30 25
Resifted	31 41
Chili pepper	41 41
Powder	40 40
Cloves Amboy	25 29
Zanibar	25 29
Ginger, Jamaica, unbleached	33 33
Mace, Fancy Banda	1.08 1.10
East Indies	1.10 1.10
East & West Indies Blend	1.22 1.22
Mustard flour, fancy	24 24
No. 1	27 27
Nutmeg, fancy Banda	58 58
East Indies	58 58
East & West Indies Blend	58 58
Paprika, Spanish	58 58
Pepper, Cayenne	84 84
Red No. 1	11 15
Black Malabar	84 19
Black Lampung	15 19
Pepper, white Singapore	15 19
Muntok	16 15
Packers	16 15

*Nominal quotations.

SEEDS AND HERBS

	Whole	Ground
Caraway seed	88 18 1/2	28 1/2
Coriander seed	19 19	17 1/2
Coriander Morocco bleached	19 19	17 1/2
Coriander Morocco natural No. 1	19 19	17 1/2
Mustard seed, fancy yellow	12 12	12
American	51 57	57
Marjoram, Chilean	19 19	19
Organic	19 19	19

MARKET PRICES

New York

DRESSED BEEF CARCASSES

City Dressed

Beef, better, choice.....	22
Beef, better, good.....	21
Beef, better, commercial.....	19
Beef, better, utility.....	17
Beef, good and commercial.....	15

The above quotations do not include charges for
importing but do include 50c per cwt. for local
delivery.

KOSHER BEEF CUTS

Beef, better, triangle, choice.....	21 1/4
Beef, better, triangle, good.....	20 1/4
Beef, better, triangle, commercial.....	19 1/4
Beef, better, triangle, utility.....	17 1/4
Beef, hfr., reg. chuck, choice.....	24
Beef, hfr., reg. chuck, good.....	22 1/4
Beef, hfr., reg. chuck, commercial.....	21 1/4
Beef, hfr., reg. chuck, utility.....	18 1/4

Above quotations include permitted additions
for Zone 9, plus \$1.50 per cwt. for koshering plus
5c per cwt. for local delivery.

Beef, better, rib, choice.....	25 1/4
Beef, better, rib, good.....	24 1/4
Beef, better, rib, commercial.....	22 1/4
Beef, better, rib, utility.....	20
Beef, better, loin, choice.....	31
Beef, hfr., loin, good.....	28 1/4
Beef, hfr., loin, commercial.....	24 1/4
Beef, hfr., loin, utility.....	21 1/4

Above prices are for Zone 9, plus 50c per cwt.
for delivery. Additions for kosher cuts, where
permitted, are not included in prices.

FRESH PORK CUTS

Western	
Pork loins, fresh, 12 lbs. down.....	23 1/4
Shoulders, regular.....	20 1/4
Butts, regular, 4/8 lbs.....	24 1/4
Hams, regular, under 14 lbs.....	23 1/4
Hams, skinned, fresh, under 14 lbs.....	25 1/4
Picnic, fresh, bone in.....	19 1/4
Pork trimmings, extra lean.....	31 1/4
Pork trimmings, regular.....	19 1/4
Spurts, medium.....	18 1/4

City	
Pork loins, fresh, 10/13 lbs.....	26 1/4
Shoulders, regular.....	21 1/4
Butts, boneless, C. T.....	21 1/4
Hams, regular, under 14 lbs.....	24
Hams, skinned, under 14 lbs.....	26
Picnic, bone in.....	19 1/4
Pork trimmings, extra lean.....	31 1/4
Pork trimmings, regular.....	19 1/4
Spurts, medium.....	19
Butts, 4/8 lbs.....	27 1/4

COOKED HAMS

Cooked hams, skin on, fattened, 8 lbs. down.....	44
Cooked hams, skinless, fattened, 8 lbs. down.....	47 1/4

SMOKED MEATS

Regular hams, under 14 lbs.....	26
Regular hams, 14/18 lbs.....	27 1/4
Regular hams, over 18 lbs.....	28 1/4
Shoulders, under 14 lbs.....	30 1/4
Shoulders, 14/18 lbs.....	30
Shoulders, over 18 lbs.....	32 1/4
Picnic, bone in.....	26 1/4
Beef, western, 8/12 lbs.....	28 1/4
Beef, city, 8/13 lbs.....	25
Beef, tongue, light.....	31
Beef, tongue, heavy.....	31

Quotations on pork items are for less than
1,000 lb. lots and include all permitted additions
except boxing and local delivery.

DRESSED HOGS

Hogs, good and choice, head on, leaf fat in.....	
March 1, under 80 lbs.....	\$16.50
81 to 99 lbs.....	17.03
100 to 119 lbs.....	17.90
120 to 139 lbs.....	18.22
140 to 159 lbs.....	18.51
160 to 179 lbs.....	18.86
180 to 199 lbs.....	19.26
200 to 219 lbs.....	19.61
220 to 239 lbs.....	20.01
240 to 259 lbs.....	20.41
260 to 279 lbs.....	20.81
280 to 299 lbs.....	21.21
300 to 319 lbs.....	21.61
320 to 339 lbs.....	22.01
340 to 359 lbs.....	22.41
360 to 379 lbs.....	22.81
380 to 399 lbs.....	23.21
400 to 419 lbs.....	23.61
420 to 439 lbs.....	24.01
440 to 459 lbs.....	24.41
460 to 479 lbs.....	24.81
480 to 499 lbs.....	25.21
500 to 519 lbs.....	25.61
520 to 539 lbs.....	26.01
540 to 559 lbs.....	26.41
560 to 579 lbs.....	26.81
580 to 599 lbs.....	27.21
600 to 619 lbs.....	27.61
620 to 639 lbs.....	28.01
640 to 659 lbs.....	28.41
660 to 679 lbs.....	28.81
680 to 699 lbs.....	29.21
700 to 719 lbs.....	29.61
720 to 739 lbs.....	30.01
740 to 759 lbs.....	30.41
760 to 779 lbs.....	30.81
780 to 799 lbs.....	31.21
800 to 819 lbs.....	31.61
820 to 839 lbs.....	32.01
840 to 859 lbs.....	32.41
860 to 879 lbs.....	32.81
880 to 899 lbs.....	33.21
900 to 919 lbs.....	33.61
920 to 939 lbs.....	34.01
940 to 959 lbs.....	34.41
960 to 979 lbs.....	34.81
980 to 999 lbs.....	35.21

DRESSED VEAL

Hide off

Chick, 50@275 lbs.....	22 1/2
Good, 50@275 lbs.....	21 1/2
Common, 50@275 lbs.....	19 1/2
Utility, 50@275 lbs.....	17 1/2

Quotations are for zone 9 and include 50c for
delivery. An additional 1/4c per cwt. permitted if
shipped in stockinette.

DRESSED SHEEP AND LAMBS

Lamb, choice.....	26 1/4
Lamb, good.....	25
Lamb, commercial.....	23
Lamb, utility.....	21
Wool, good.....	18 1/4
Wool, commercial.....	17 1/4

Quotations are for zone 9, plus 50c for
importing.

CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

CASH PRICES

CARLOT TRADING LOOSE, BASIS, F.O.B.
CHICAGO OR CHICAGO BASIS

THURSDAY, MARCH 2, 1944

REGULAR HAMS

Fresh or Frozen		S.P.
8-10.....	21 1/4	21 1/4
10-12.....	21 1/4	21 1/4
12-14.....	21 1/4	21 1/4
14-16.....	20 1/4	20 1/4

BOILING HAMS

Fresh or Frozen		S.P.
16-18.....	20 1/4	20 1/4
18-20.....	19 1/4	19 1/4
20-22.....	19 1/4	19 1/4

SKINNED HAMS

Fresh or Frozen		S.P.
10-12.....	23 1/4	23 1/4
12-14.....	23 1/4	23 1/4
14-16.....	22 1/4	22 1/4
16-18.....	22 1/4	22 1/4
18-20.....	21 1/4	21 1/4
20-22.....	21 1/4	21 1/4
22-24.....	21 1/4	21 1/4
24-26.....	21 1/4	21 1/4
26-28.....	21 1/4	21 1/4
28-30.....	21 1/4	21 1/4
30-32.....	21 1/4	21 1/4
32-34.....	21 1/4	21 1/4
34-36.....	21 1/4	21 1/4
36-38.....	21 1/4	21 1/4
38-40.....	21 1/4	21 1/4
40-42.....	21 1/4	21 1/4
42-44.....	21 1/4	21 1/4
44-46.....	21 1/4	21 1/4
46-48.....	21 1/4	21 1/4
48-50.....	21 1/4	21 1/4
50-52.....	21 1/4	21 1/4
52-54.....	21 1/4	21 1/4
54-56.....	21 1/4	21 1/4
56-58.....	21 1/4	21 1/4
58-60.....	21 1/4	21 1/4
60-62.....	21 1/4	21 1/4
62-64.....	21 1/4	21 1/4
64-66.....	21 1/4	21 1/4
66-68.....	21 1/4	21 1/4
68-70.....	21 1/4	21 1/4
70-72.....	21 1/4	21 1/4
72-74.....	21 1/4	21 1/4
74-76.....	21 1/4	21 1/4
76-78.....	21 1/4	21 1/4
78-80.....	21 1/4	21 1/4
80-82.....	21 1/4	21 1/4
82-84.....	21 1/4	21 1/4
84-86.....	21 1/4	21 1/4
86-88.....	21 1/4	21 1/4
88-90.....	21 1/4	21 1/4
90-92.....	21 1/4	21 1/4
92-94.....	21 1/4	21 1/4
94-96.....	21 1/4	21 1/4
96-98.....	21 1/4	21 1/4
98-100.....	21 1/4	21 1/4

PICNICS

Fresh or Frozen		S.P.
4-6.....	19 1/4	19 1/4
6-8.....	19 1/4	19 1/4
8-10.....	19 1/4	19 1/4
10-12.....	19 1/4	19 1/4
12-14.....	19 1/4	19 1/4

Short Shank 1/2 over.

BELLIES

(Square Cut Seedless)

Fresh or Frozen		Cured
6-8.....	17 1/4	18 1/4
8-10.....	16 1/4	17 1/4
10-12.....	15 1/4	16 1/4
12-14.....	15 1/4	16 1/4
14-16.....	15 1/4	16 1/4
16-18.....	14 1/4	15 1/4

GREEN AMERICAN BELLIES

16-20.....	18 1/4
20-25.....	18 1/4
25 and up.....	18 1/4

D. S. BELLIES

Clear		Rib
15-20.....	14 1/4	14 1/4
20-25.....	14 1/4	14 1/4
25-30.....	14 1/4	14 1/4
30-35.....	14 1/4	14 1/4
35-40.....	14 1/4	14 1/4
40-50.....	14 1/4	14 1/4

FAT BACKS

Green or Frozen		Cured
6-8.....	10 1/4	10 1/4
8-10.....	10 1/4	10 1/4
10-12.....	10 1/4	10 1/4
12-14.....	10 1/4	10 1/4
14-16.....	10 1/4	10 1/4
16-18.....	11 1/4	11 1/4
18-20.....	11 1/4	11 1/4
20-25.....	11 1/4	11 1/4

OTHER D. S. MEATS

Fresh or Frozen		Cured
Regular plates.....	10 1/4	11
Clear plate.....	9 1/4	10
Flow butts.....	9 1/4	9 1/4
Square joints.....	11 1/4	12

Quoted below ceiling.

FANCY MEATS

Tongues, Type A.....	23 1/4
Sweetbreads, beef, Type A.....	24 1/4
Sweetbreads, veal, Type A.....	41 1/4
Beef kidneys.....	12 1/4
Lamb fries, per lb.....	20 1/4
Livers, beef, Type A.....	24 1/4
Ox-tails, under 1/2 lb.....	9 1/4

Prices carlot and loose basis for zone 9. For
lots under 500 lbs. add \$0.025.

BUTCHERS' FAT

Shop fat.....	\$2.25 per cwt.
Breast fat.....	4.25 per cwt.
Edible suet.....	8.00 per cwt.
Inedible suet.....	4.75 per cwt.

FUTURE PRICES

SATURDAY, FEBRUARY 26, 1944
THROUGH FRIDAY, MARCH 3, 1944

LARD		Close
Mar.....	No bids or offerings.	
Apr.....		13.50b
May.....		13.60b
June.....		13.30b
July.....		13.35b

No sales.

Open interest, one lot.

WEEK'S LARD PRICES

Prices of cash, loose and leaf lard on
the Chicago Board of Trade.

Cash		Loose	Leaf
Saturday, Feb. 26.....	13.80m	12.90m	12.75m
Monday, Feb. 28.....	13.80m	12.90m	12.75m
Tuesday, Feb. 29.....	13.80m	12.90m	12.75m
Wednesday, March 1.....	13.80m	12.90m	12.75m
Thursday, March 2.....	13.80m	12.90m	12.75m
Friday, March 3.....	13.80m	12.90m	12.75m

Packers' Wholesale Prices

Refined lard, tierces, f.o.b. Chicago C. L.....	14.55
Kettle rend., tierces, f.o.b. Chicago C. L.....	16.05
Leaf, kettle rend., tierces, f.o.b. Chicago C. L.....	15.05
Neutral, tierces, f.o.b. Chicago C. L.....	15.55
Shortening, tierces, c.a.f. Chicago C. L.....	16.50

ARMY SEEKS MORE PORK

The Chicago Quartermaster Market Center this week issued another letter purchase order to numerous packers, covering a number of fresh frozen pork products that are wanted for prompt shipment to the Army. This new order, which covers purchases for the three-month period of February, March and April, calls for additional quantities. The War Food Administration originally allowed a certain allotment to the Army for the specified three-month period; these new purchases will apply against the planned totals.

The first of the three orders issued by the Army called for such items as semi-boneless pork loins, regular pork loins, Boston butts, fresh pork hams, and spareribs. The subject of overseas hams was also discussed in a letter with the first order.

'43 Deliveries for Export Under Lend-Lease Top '42

Deliveries of food and other agricultural products for export under lend-lease in 1943 totaled 11,488,000,000 lbs., the WFA reports. This is about double the 1942 deliveries of 5,730,000,000 lbs.

Quantities laid down at shipside during December were somewhat smaller than in November and October. December deliveries totaled 900,000,000 lbs., compared with 1,015,000,000 lbs. in November and 1,115,000,000 lbs. in October.

December deliveries consisted of the following major products (by weight); meats, 22 per cent and fats and oils (excluding butter), 11 per cent.

BY-PRODUCTS—FATS—OILS

TALLOW AND GREASES

TALLOW AND GREASES.—The feature of the market this week was permission from WFA for inventory stocks of tallows and grease to be raised to 90 days instead of the former 60-day limitation. The action was taken because current seasonal production of tallow and grease is taxing producers' storage facilities.

Other action affecting the market to some extent this week was the permission granted soap makers to buy up to 50,000,000 lbs. of inspected pork fat for their use. Also, a later release permitted sales of 100,000,000 lbs. of prime steam lard to the same buyers, but delivery of the product must be made during the current month.

This action releasing more product to soap makers, however, did not dampen demand for tallows and greases. All offerings were readily absorbed at full ceiling levels, f.o.b. shipping points.

STEARINE.—This branch of the market continues to be more or less dormant. Offerings are almost entirely lacking.

NEATSFOOT OIL.—There is little or no chance of any improvement in trading volume as long as this product remains under allocation. Demand is very broad, but apparently most users are well accustomed to the fact that substitutes must be used for the time being.

OLEO OIL.—A few odd sales in small lots were about the only thing uncovered in this market and all quotations remain at full ceiling levels. Demand continues as broad as ever.

GREASE OIL.—Demand continues to exceed offerings and the market has a firm tone. No. 1 oil is quoted at 14½c; prime burning, 15¼c; prime edible, 15c and special No. 1, 13¾c. Acidless tallow continues to be quoted at 13¾c.

VEGETABLE OILS

The vegetable oils market was practically unchanged this week. Again it was the lack of offerings that held trading to a minimum.

SOYBEAN OIL.—About the only business uncovered in this market is on contracts from earlier in the year. However, these, too, seem to be drying up and there is very little to report from the market.

PEANUT OIL.—There was little news in this market following the revision of prices last week. Movement of peanuts to crushing plants remains disappointingly light and indications are that action in the market will be lacking for some time.

OLIVE OIL.—The trade hopes negotiations will be concluded soon that will permit the import of olive oil from North African areas. While the importing of oil from that territory will depend on shipping facilities, at present more thought is being given to the political situation and to whether machinery can be set up between the Free French and the other allied nations to make the trading possible. If these plans work out, the United States can expect a more nearly adequate supply of olive oil. Meanwhile, there is little action in the market and the tone remains quite firm.

PALM OIL.—This market is almost bare of offerings. Demand good and quotations firm.

COTTONSEED OIL.—Little action was noted in the cottonseed oil market as supplies remain very light. Quotations on Friday were: Area A, 13.125; Area B, 13.40; Area C, 12.875; Area D, 12.75; Area E, 12.625, and Area F, 12.50. (See page 25 of September 18, 1943, issue for explanation of area designations as used in the THE NATIONAL PROVISIONER.)

BY-PRODUCTS MARKETS

Blood

Unground, loose ^{Unit} Ammonia \$5.53*

Digester Feed Tankage Materials

Unground, per unit ammonia..... \$5.53*
Liquid, stick, tank cars..... \$1.75@2.00

Packinghouse Feeds

^{Curbs,} per ton
65% digester tankage, bulk..... \$74.20
60% digester tankage, bulk..... 71.84
55% digester tankage, bulk..... 68.66
50% digester tankage, bulk..... 66.21
45% digester tankage, bulk..... 64.85
50% meat and bone meal scraps..... 54.85
†Bloodmeal..... 80.42
Special steam bone-meal..... 50.00@55.00

*Based on 15 units of ammonia.

Bone Meal (Fertilizer Grades)

^{Per ton}
Steam, ground, 3 & 50..... 35.00@38.00
Steam, ground, 2 & 26..... 33.00@36.00

Fertilizer Materials

^{Per ton}
High grade tankage, ground..... \$ 3.85@ 4.90
10@11% ammonia..... 30.00@31.00
Bone tankage, unground, per ton..... 4.25@ 4.50
Hoof meal..... 4.25@ 4.50

Dry Rendered Tankage

^{Per unit}
Hard pressed and expeller unground..... \$1.25*
45 to 75% protein.....

Gelatine and Glue Stocks

^{Per cwt.}
Calf trimmings (limed)..... \$1.00*
Hide trimmings (limed)..... 50¢
Sinews and pizzles (green, salted)..... 1.00*

^{Per ton}
Cattle jaws, skulls and knuckles..... \$45.00
Pig skin scraps and trim, per lb..... 7½@7¾

*Denotes ceiling price, f.o.b. shipping point.

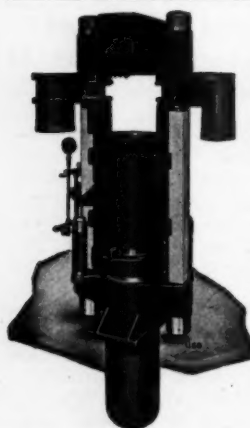
Bones and Hoofs

^{Per ton}
Round shins, heavy..... \$70.00@80.00
Flat shins, heavy..... 65.00@70.00
Blades, buttocks, shoulders & thighs..... 62.50@65.00
Hoofs, white..... 55.00@57.50
Hoofs, house run, assorted..... 45.00
Junk bones..... 325.00

†Delivered Chicago.

Animal Hair

Winter coil, dried, per ton..... \$ 60.00
Summer coil dried, per ton..... 35.00@37.50 nominal
Winter processed, gray, lb..... 5¢
Cattle switches..... 4 @ 4½



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HIDES AND SKINS

All hide markets active early this week—Buying permits about filled—Some surplus small packer and country hides still on market—Calfskin trading awaited.

Chicago

PACKER HIDES.—There was quick action in the packer hide market as soon as the new buying permits were released Monday morning. Three of the local packers started trading immediately, and the fourth packer joined in late on the opening day. Bulls were the last selection traded but around mid-week all packers disposed of most of their Feb. bulls.

At the present time, there are a few permits for packer light native cows and native steers still unfilled, and there are further inquiries for packer bulls. While most packers indicate that they have disposed of most of their Feb. hides, there are still a few odds and ends left over and these will probably be used to fill out unexpired permits next week, as permits expire on Mar. 11.

Contrary to trade expectations, buying permits do not appear to have been increased to any noticeable extent. In fact, some of the larger buyers had recently been allocated quite a few South American hides and their WPB buying permits were reduced accordingly.

Cattle slaughter has been gradually tapering off but the figures available this week for comparison are somewhat misleading, due to the fact that the WFA is changing its weekly report of livestock slaughter at 27 selected centers to include the Southeast and Pacific sections. Federal inspected slaughter of cattle at the 31 centers now included in the report was 183,010 head for week ended Feb. 26, as against 164,789 for the same week a year ago. The previous week's total at 27 centers was 163,569, as compared with 148,772 for the corresponding week of 1943.

The War Food Administrator late last week urged farmers to reduce their beef cattle by 3,000,000 head this year, to help bring the record livestock population into better balance with decreased feed supplies, and to provide an increased supply of beef for civilians.

All the hides moving this week in the packer market brought full ceiling prices, with the optional method of salting in general use, whereby heavy Colorados are salted and move with other heavy brands at 14½¢, while extreme light brands move with lights also at 14½¢; extreme light brands, when salted alone, bring 15¢.

There were intimations a while back that some announcement might be made about this time in regard to the proposed changes to be made in the hide price schedule but nothing has developed so far. There is strong opposition

to some of the proposed changes which would disrupt long established methods of selling hides but there is doubt in the trade as to whether the opposition is strong enough to prevent the changes.

OUTSIDE SMALL PACKER.—A great many of the better known outside small packer Feb. hide productions were already lined up for buyers, and these moved early Monday morning, as soon as permits were released. All hides moved at the ceiling of 15¢ flat, trimmed, for all-weight native steers and cows, and 14¢ for brands, f.o.b. shipping points. Most of the small packer permits are said to have been already filled. However, there are a few buyers still shopping around for desirable average hides, and a number of heavier average lots of small packer stock are still unsold. The new set-aside order on beef for the Army, mentioned here last week, forces all packers to take on federal inspection or else reduce their kill of the four top grades of beef to 51 head or less per week, effective April 1. In view of this, there is very little prospect at present that prices on the unsold small packer hides will be reduced to move them, especially since hides have moved for some time on short cure.

PACIFIC COAST.—The Coast market has been active this week at the maximum of 13½¢, flat, for steers and cows, and 10¢ for bulls, f.o.b. shipping points, and several of the larger productions of Feb. hides have already moved.

FOREIGN WET SALTED HIDES.—The South American market has been active, with hides moving through the hide control office at unchanged prices. At the week-end, 4,000 LaBlanca and 4,000 LaPlata heavy steers sold to the States; England bought 1,000 Anglo heavy steers. Further sales to the States at early mid-week involved 4,000 Rosa Fe and 1,000 other heavy steers, 1,000 Anglo light steers, 1,000 LaPlata reject light steers, and 900 Rosa Fe northern heavy steers; England bought 2,000 Anglo, 1,000 LaPlata and 2,200 Smithfield steers, 500 Sansinena and 5,000 LaPlata light steers, 1,400 LaPlata and 1,600 Rosa Fe reject light steers, and 2,000 Municipal heavy steers, and later took 4,000 LaPlata reject steers. Canada bought 2,500 Rosa Fe heavy steers; 2,000 Anglo light steers came to the States.

COUNTRY HIDES.—There was action in the country market early on Monday, with quite a few all-weights moving at the top of 15¢ flat, trimmed, or 14¢ flat, untrimmed, f.o.b. shipping points, and brands going at a cent less; country bulls sold at 11½¢, flat, trimmed, for natives; glues moved usually at 12½¢, flat, trimmed. Permits for country hides have been pretty well filled and more hides are offered; but dealers have been inclined to sell ahead and actual holdings are probably not

large, while country slaughter will decline sharply as the weather moderates.

CALFSKINS.—There was some expectation that packers might move their Feb. calfskins at the end of this week but no trading has come to light as yet. Market is quotable strong at 27¢ for heavies and 23½¢ for lights under 9½ lbs., but practically all trading will be on basis of New York trim and selection.

City calfskins are in active demand and strong at the maximum of 20½¢ for 8/10 lb. and 23¢ for 10/15 lb., with outside cities quotable same basis, but these generally move also on New York selection, at corresponding prices. Demand is so far in excess of supply recently that trading is done quietly. Country calfskins sold at 16¢ for 10 lb. and down, and 18¢ for 10/15 lb. City light calf and deacons are wanted at \$1.43, selected.

KIPSKINS.—Trading is still awaited in packer Feb. kipskins and these will move with calfskins. Kips are in good call at the ceiling of 20¢ for 15-30 lb. natives, and 17½¢ for brands, but trading will be on New York selection.

City kipskins are reported to have already been cleaned up, with trading done on New York selection; on a per pound basis the market is quotable at 18¢ for 15-30 lb. natives, and 17¢ for brands. Country kips sold at 16¢, flat, f.o.b. shipping point.

Packer regular slunks are salable at \$1.10, flat, and hairless are quoted at 55¢ flat.

SHEEPSKINS.—The current light production of packer shearlings is reflected in a firmer tone in the market. Last confirmed carlot trading was at \$1.60 for No. 1's, \$1.20 for No. 2's and \$1.00 for No. 3's but no carlot offerings are apparent at the moment. There are reports current of sales being made at \$1.75 for No. 1's and \$1.50 for No. 2's; while not definitely confirmed, sales of less than carlots this basis to smaller buyers who need the shearlings would not be much out of line with the current market situation, although the larger buyers indicate that they have ample supplies. Pickled skins are moving steadily at individual ceiling levels by grades; market usually quoted \$7.75 @ 8.00 per doz. packer sheep and lamb-skins, with actual average varying with the number of skins showing black cockle, and pullers still behind schedule in filling orders. Last reported sales of packer wool pelts were at \$3.30 @ 3.35 per cwt. liveweight basis for Feb. pelts, running well to westerns. Some trading by larger outside packers is scheduled for late this week, and sellers talk around \$3.50 per cwt. for March pelts. Small packer pelts range \$2.25 @ 2.50 each, on a per piece basis, for fresh Feb. kill down to \$2.00 @ 2.25 each for earlier dating pelts.

New York

PACKER HIDES.—Trading in packer Feb. hides got under way in the New York market on the opening day of the week. Ceiling prices were paid for all

selections, and Feb. hides have just about cleared.

CALFSKINS.—Demand for all classes of calfskins continues far in excess of the current supply. There has been trading in the New York City market on a good scale; collectors sold 3-4's at \$1.15, 4-5's \$1.30, 5-7's \$1.65, 7-9's \$2.60, 9-12's \$3.55, 12/17 kips \$3.95, and 17 lb. up \$4.35. Market is strong on packer calf, with 3-4's salable at \$1.25, 4-5's \$1.40, 5-7's \$1.80, 7-9's \$2.80, 9-12's \$3.80, 12/17 kips \$4.20, and 17 lb. up \$4.60; packer calf will probably move at the week-end or early next week.

EASTERN FERTILIZER MARKETS

New York, March 1, 1944

Some additional allocations were made of sulphate of ammonia in the New England States. Very little new business was reported in South American materials due to the high asking prices there. While offerings of tankage, blood and cracklings seem to be a little more plentiful, the demand is still good and there is no surplus on the market. Fertilizer manufacturers are busy getting their fertilizer shipped to the farms and they report shipments considerably ahead of last year up to this time.

FERTILIZER PRICES

BASIS NEW YORK DELIVERY

Ammoniates	
Ammonium sulphate, bulk, per ton, basis ex-vessel Atlantic ports.....	\$29.20
Blood, dried, 16% per unit.....	5.53
Underground fish scrap, dried, 11% ammonia, 16% B. P. L., f.o.b. fish factory.....	4.75 & 10c
Fish meal, foreign, 11 1/4% ammonia, 10% B. P. L. c.i.f. spot.....	55.00
March shipment.....	55.00
Fish scrap (acidulated), 7% ammonia, 3% A. F. A., f.o.b. fish factories.....	4.00 & 50c
Soda nitrate, per net ton, bulk, ex-vessel Atlantic and Gulf ports.....	30.00
in 200-lb. bags.....	32.40
in 100-lb. bags.....	35.00
Fertilizer tankage, ground, 10% ammonia, 10% B. P. L., bulk.....	4.25 & 10c
Feeding tankage, unground, 10-12% ammonia, 15% B. P. L., bulk.....	5.53
Phosphates	
Bone meal, steamed, 8 and 50 bags, per ton, f.o.b. works.....	\$40.00
Bone meal, raw, 4 1/4% and 50%, in bags, per ton, f.o.b. works.....	40.00
Superphosphate, bulk, f.o.b. Baltimore, 10% per unit.....	.04
Dry Rendered Tankage	
45/60% protein, unground.....	\$ 1.25



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WEEK'S CLOSING MARKETS

FDA PURCHASES

AND



ANNOUNCEMENTS

PURCHASES.—Purchases by the FSCC recently included 41,644,088 lbs. lard; 2,263,000 lbs. refined pork fat; 188,000 lbs. rendered pork fat; 127,218 bundles, 10-yards each, hog casings; 12,761,198 lbs. canned pork products; 405,000 lbs. dehydrated pork; 2,342,900 lbs. frozen beef; 495,987 lbs. frozen veal; 836,504 lbs. frozen lamb; 508,297 lbs. frozen mutton; 1,460 lbs. packer hog sides; 637,000 lbs. pork loins; 1,026,500 lbs. pork livers; 389,500 lbs. pork tongues; 259,000 lbs. pork hearts and 27,419,580 lbs. cured pork.

FSCC purchases for February 17 included 880,000 lbs. packer hog sides; 370,000 lbs. frozen pork loins; 12,987-180 lbs. cured pork products; 906,500 lbs. frozen pork livers and 259,000 lbs. frozen pork hearts.

OLEOMARGARINE

White domestic vegetable.....	19
White animal fat.....	16 1/2
Water churned pastry.....	17 1/2
Milk churned pastry.....	18 1/2
Vegetable type.....	unquoted

VEGETABLE OILS

White, deodorized, bbls., f.o.b. Midwest.....	16
Yellow, deodorized.....	16 1/2
Raw soap stocks:	
Cents per lb. lvd. in tank cars.	
Cottonseed foots, basis 50% T.F.A.	
Midwest and West Coast.....	3 1/2
East.....	3 1/2
Corn foots, basis 50% T.F.A.	
Midwest.....	3 1/2
East.....	3 1/2
Soybean foots, basis 50% T.F.A.	
Midwest and West Coast.....	3 1/2
East.....	3 1/2
Soybean oil, in tanks, f.o.b. mills, Midwest.....	11 1/2
Corn oil, in tanks, f.o.b. mills.....	12 1/2
Manufacturer to jobber prices, f.o.b.	

FRIDAY'S CLOSING

Provisions

There was a fair amount of trading on fresh primal cuts, with a few sales of 16/20 lb. loins and a scattering of sales on regular pork trimmings, all at carlot ceiling prices. Most fresh pork offerings were made in a limited way, with inquiry good on green skinned hams. Hog market was mostly steady.

Cottonseed Oil

Quotations on New York bleachable cottonseed oil, Friday's close, were: March 14.00; May 14.00; July 14.00.

CHICAGO HIDE QUOTATIONS

Quotations on hides at Chicago:

PACKER HIDES		Week ended Mar. 3, '44	Prev. week	Cur. week 1943
Hvy. nat. str.	@15 1/4	@15 1/4	@15 1/4	@15 1/4
Hvy. Tex. str.	@14 1/4	@14 1/4	@14 1/4	@14 1/4
Hvy. butt	@14 1/4	@14 1/4	@14 1/4	@14 1/4
brnd'd str.	@14 1/4	@14 1/4	@14 1/4	@14 1/4
Hvy. Col. str.	@14	@14	@14	@14
Ex-light Tex.	@15	@15	@15	@15
str.	@15	@15	@15	@15
Brnd'd cows	@14 1/4	@14 1/4	@14 1/4	@14 1/4
Hvy. nat. cows	@15 1/4	@15 1/4	@15 1/4	@15 1/4
lt. nat. cows	@15 1/4	@15 1/4	@15 1/4	@15 1/4
Nat. bulls	@12	@12	@12	@12
Brnd'd bulls	@11	@11	@11	@11
Calfskins	23 1/2 @27	23 1/2 @27	23 1/2 @27	23 1/2 @27
Kips, nat.	@20	@20	@20	@20
Kips, brnd'd	@17 1/4	@17 1/4	@17 1/4	@17 1/4
Slunks, reg.	@1.10	@1.10	@1.10	@1.10
Slunks, hris.	@.55	@.55	@.55	@.55

CITY AND OUTSIDE SMALL PACKERS

Nat. all-wts.	@15	@15	@15
Branded all-wts.	@14	@14	@14
Nat. bulls	@11 1/2	@11 1/2	@11 1/2
Brnd'd bulls	@10 1/4	@10 1/4	@10 1/4
Calfskins	20 1/2 @23	20 1/2 @23	20 1/2 @23
Kips	@18	@18	@18
Slunks, reg.	@1.10	@1.10	@1.10
Slunks, hris.	@.55	@.55	@.55

All packer hides and all calf and kipskins quoted on trimmed, selected basis; small packer hides quoted flat, trimmed; all slunks quoted flat.

COUNTRY HIDES

Hvy. steers	@15	@15	@14
Hvy. cows	@15	@15	@14
Buffs	@15	@15	@15
Extremes	@15	@15	@15
Bulls	16 @18	16 @18	16 @18
Calfskins	@16	@16	@16
Kipskins	@16	@16	@16
Horsehides	6.50 @8.00	6.50 @8.00	6.50 @7.75

All country hides and skins quoted on flat basis.

SHEEPSKINS

Pkr. shearings	@1.60	@1.60	@2.15
Dry pelts	26 @26 1/2	26 @26 1/2	27 @28

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MANY ITEMS REDUCED IN TWELFTH TRADE POINT VALUE TABLE

Ration point values for practically all pork items, as well as numerous beef cuts and some sausages, will be reduced effective March 5, the Office of Price Administration said this week in releasing the twelfth official table of trade point values for meats, fats, fish and dairy products.

Reductions in meat point values at the trade level correspond to those

made in the March table of consumer point values. Besides the decreases in pork and beef, the new trade table lists numerous canned and ready-to-eat meats at lower point values than those for February.

Butter, lard, shortening, cheeses and all other foods listed under the fats, oils and dairy products classification will retain the same point

value in March as they had in February.

The following table of trade point values shows the point cost of RO 16 foods for retailers and others in the trade. An itemized list of the changes in trade point values, as compared with February, is given in the table:

Commodity	Point Value (March Table)	Point Value (February Table)
BEF (Including Kosher)		
Carcass or Side (K and S in):		
Grades AA, A, B, and C; also stags and block bulls	6.0	6.5
Primal Cuts:		
Forequarter	5.0	5.0
Hindquarters, K and S in, flank on	7.1	7.2
Hindquarters, K and S out, flank off	7.9	8.0
Brisket	3.4	4.2
Chuck, regular square	3.6	6.6
Foreshank	3.0	4.3
Rib	6.0	6.7
Round	7.6	7.9
Short Plate	3.8	4.7
Arm chuck (square chuck and foreshank)	5.2	6.3
Back	5.7	6.6
Crosscut chuck	4.9	5.9
Triangle or rattle	4.7	5.7
Boneless Beef:		
Beef trimmings (all grades)	6.0	7.0
Carcass meat (all grades except cutters, canners, and bologna bulls)	8.6	9.3
Hindquarter (excluding cutters, canners, and bologna bulls)	10.2	10.3
Shank meat	6.0	7.0
Fabricated Beef Cuts (excluding cutters, canners, and bologna bulls):		
Brisket, boneless (untrimmed)	4.2	4.9
Brisket, boneless (deckle off)	5.0	7.0
Brisket, boneless, cured	4.5	6.4
Chuck, boneless (neck on)	7.0	8.0
Cod	8.0	9.0
Hamburger (all grades)	6.0	7.0
Elfed shank (bone in)	3.0	4.0
Plate, boneless	5.0	6.0
Plate, boneless, cured	4.5	5.5
Rib, boneless	9.0	9.5
Rib, oven prepared	7.0	7.7
Rib (regular roll or an eye)	11.0	12.0
Rib (Spencer roll)	9.0	9.5
Round, boneless	10.8	11.0
Round, gooseneck	9.6	10.0
Round, rump and shank off	9.5	9.7
Round, S.F. beef hams	7.5	6.3
Short ribs (plate and rib)	4.0	5.0
Variety Meats:		
Hearts	2.0	3.0
Sweetbreads (thymus and pancreas)	2.0	3.0
Tongues, short cut	2.0	3.0
Miscellaneous Beef Products:		
Barreled Cuban beef	6.0	7.0
Barreled family beef	3.8	4.7
Barreled India mess beef	3.5	4.7
Head and cheek meat	3.0	5.0
Head, less tongue	0.6	1.0
PORK		
Carcass or side, hogs and pigs, all weights, all sexes:		
Head on, leaf in or out	1.3	2.4
Head off, leaf in or out	1.4	2.6
Wiltshire sides	1.5	2.8
Primal Cuts:		
Bellevue, skin on, rib in or clear, fresh or cured (whole)	1.0	2.0
Bellevue, skin on, rib in or clear, smoked (whole)	1.0	2.5

Bellevue, skinless, fresh or cured	1.0	2.5
Bellevue, skinless, smoked (whole)	1.0	3.5
Bellevue, sliced bacon	1.0	4.0
Butts, Boston	2.0	4.0
Butts, boneless	3.0	5.0
Edible hog cutting fats	0.0	0.5
Fat backs	0.0	1.0
Hams, regular or skinned, bone in	3.0	5.0
Hams, regular or skinned, boneless	4.0	6.0
Hams, regular, boneless and fattened	4.2	6.5
Hams, skinless, bone in and fattened	4.0	5.5
Hams, skinned or skinless, boneless and fattened	4.5	6.5
Hams, regular, skinned or skinless; boneless or fattened, ready-to-eat	6.0	8.0
Hams, Prosciutti, bone in	5.0	7.0
Hams, Prosciutti, boneless	6.0	8.0
Jowls, jowl butts or jowl squares	0.0	1.0
Loins, regular and blade; less; or chops from entire loin	3.0	5.0
Loins, short cut	4.0	6.5
Loin ends	2.0	3.5
Loins, boneless or Canadian style (whole)	4.3	7.5
Loins, semi-boneless	3.5	7.8
Picnics, bone in	1.0	2.0
Picnics, boneless	2.0	3.5
Picnics, boneless, skinned and fattened	2.0	3.5
Plates, regular	0.0	1.0
Plates, clear	0.0	1.0
Shoulders, rough, neck, bone in or out	1.0	1.4
Shoulders, bone in, regular	1.0	2.0
Shoulders, bone in, skinned	1.0	2.0
Shoulders, boneless, skinned	2.0	3.0
Shoulders, boneless, skinned, less, and fattened	2.0	3.5
Variety Meats:		
Hearts	1.0	2.0
Sweetbreads (thymus and pancreas)	1.0	2.0
Tongues	1.0	2.0
Miscellaneous Pork Products		
Bacon ends, slices	0.0	1.0
Barbecued pork, sliced or shredded, boneless	5.0	9.0
Blade butts	2.0	2.5
Blade meat	3.0	5.0
Cheek and head meat	3.0	5.0
Hocks	0.0	1.0
Kneecaps	0.0	1.0
Flitch or plate square	0.0	1.0
Head, tongue in or out	0.3	0.6
Leaf, plate, back, neck, and jowl fat (all skinless)	0.0	1.0
Other fats	0.0	1.0
Mess pork	1.6	3.3
Nuggets or briskets	0.0	1.0
Pork cutlets and temple meat	3.0	5.0
Short clef backs	1.9	4.3
Short rib backs	1.7	3.5
Sliced or piece Canadian style bacon	5.0	9.0
Sliced jowl butts	0.0	1.0
Sliced regular plates	0.0	1.0
Tenderloins, including tips	6.0	8.0
Trimming:		
Extra lean (95% lean)	2.0	4.8
Special lean (85% lean)	2.6	4.4
Regular (50% fat)	1.5	3.0
Other (not more than 20% fat)	2.4	4.2
Neck bone	2.6	4.4

VEAL

Variety Meats:

Hearts	2.0	3.0
Sweetbreads (thymus and pancreas)	2.0	4.0
Sungans	2.0	3.0
Cheek and head meat	3.0	5.0
Heads (skin on)	0.4	0.7
Heads (skin off)	0.6	1.0
Lites (heart, lung, melt on or off)	0.3	0.4
Plucks	3.5	3.7

LAMB AND MUTTON

Variety Meats:

Hearts	2.0	3.0
Livers (whole)	1.5	2.0
Plucks	0.5	1.0
Tongues	2.0	3.0

Miscellaneous Lamb and Mutton Products:

Heads	0.6	1.0
Head and cheek meat	3.0	5.0

SAUSAGE

Fresh Pork Sausage:

Type 1	2.7	3.5
Type 2	1.8	2.6
Type 3	1.8	2.6
Type 4	0.9	1.5

Smoked Pork Sausage:

Type 2	1.8	3.6
Type 3	1.8	3.6

Loaves:

Type 1	2.7	4.5
Type 2	2.7	3.6
Type 3	1.8	3.6

Polish Sausage:

Type 1	2.7	4.5
Type 2	2.7	4.5
Type 3	1.8	3.6

Miscellaneous:

Berliner	2.7	4.5
Mixed luncheon	1.8	4.5
New England	2.7	4.5

MEATS IN TIN OR GLASS CONTAINERS

Bulk or link pork sausage	3.0	4.0
Chopped ham	4.5	5.5
Chopped pork	4.5	5.5
Deviled ham	4.0	6.0
Deviled tongue	4.0	6.0
Luncheon meat (including spiced)	4.5	5.5
Luncheon meats (less than 3 lbs.)	5.0	6.0
Ham (whole or piece)	6.0	8.0
Meat loaf	4.0	5.0
Meat spreads	4.0	5.0
Pork and soya links	2.0	3.0
Potted and deviled meats	4.0	5.0
Pork soya segments	2.0	3.0
Sausage in oil	3.0	4.0
Spiced ham	4.5	5.5
Tamales	1.0	2.0
Tongue, beef	5.0	6.0
Tongue, lamb, pork, or veal	4.0	5.0
Vienna sausage	3.0	4.0
Slab bacon, dry salt	1.0	3.0
Slab bacon, other	1.0	3.0
Sliced bacon	2.0	3.0

Miscellaneous Meats:

Corned pork	5.0	7.0
Crinaya tushonka	4.0	5.0
Dehydrated pork	16.0	24.0
Ham and eggs	4.0	4.5
Pork and gravy	2.5	4.8

FATS AND OILS

Lard (including rendered pork fat)	0.0	3.0
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CANADIAN HOG RUN

Hog marketings in Canada are proceeding at an "amazing" rate, Hon. L. G. Taggart, chairman of the Canadian Meat Board and Minister of Agri-

culture for Saskatchewan, said recently. A new weekly record of more than 237,000 hogs was recorded for the week ending February 5, the largest total hog marketings for one week in the

history of Canadian agriculture. Taggart said the Meat Board had purchased, up to February 5, a total of 130,000,000 lbs. of bacon for export to Britain.

LIVESTOCK MARKETS *Weekly Review*

BEEF QUALITY IN JANUARY

While offerings of steers sold for slaughter at Chicago during January, 1944, were of larger proportions than in the preceding month or in January, 1943, fewer choice and prime steers were included while good and medium grades were more plentiful. In January, slightly more than 20 per cent of the supply graded choice and prime compared with almost 30 per cent in December and a little more than 21 per cent in January, 1943. Choice steers made up almost 57 per cent of the January receipts, compared with about 51 per cent in December and 47 per cent in January, 1943. The percentage of medium and common steers in the January supply was larger than in either December or the preceding January.

The average price paid for all steers in January at \$14.82 compared with \$14.87 a month earlier and \$14.84 in January, 1943. The smaller percentage of choice and prime steers in the supply brought a better demand for this class of offerings; the average price for these

grades at \$16.35 in January, 1944, compared with \$16.21 a month earlier and \$16.05 in January, 1943. The average prices for good, medium, and common grades during January were higher than in December, 1943, but below the prices paid in January, 1943.

Number of head, average weight, quality and average prices follow:

	Number of head		
	Jan. 1944	Dec. 1943	Jan. 1943
Choice and prime.....	18,085	25,009	17,634
Good.....	53,365	48,789	38,852
Medium.....	17,872	13,962	24,877
Common.....	8,938	8,320	1,462
All grades.....	94,158	96,080	82,825

	Per Cent of Total		
	Jan. 1944	Dec. 1943	Jan. 1943
Choice and prime.....	20.1	29.6	21.3
Good.....	56.7	50.5	46.9
Medium.....	19.0	16.1	30.0
Common.....	4.2	3.8	1.8

	Average Weight (lbs.)		
	Jan. 1944	Dec. 1943	Jan. 1943
Choice and prime.....	1,174	1,143	1,169
Good.....	1,130	1,100	1,140
Medium.....	968	977	1,020
Common.....	828	826	832
All grades.....	1,065	1,068	1,104

	Average Price (per 100 lbs.)		
	Jan. 1944	Dec. 1943	Jan. 1943
Choice and prime.....	\$16.35	\$16.21	\$16.05
Good.....	15.00	14.59	15.05
Medium.....	12.94	12.78	13.66
Common.....	10.84	10.71	11.79
All grades.....	14.82	14.87	14.84

Slaughter Continued at High Rate in February

Numbers of cattle, calves and hogs slaughtered under federal inspection in February averaged approximately 8 per cent fewer, respectively, than in January of this year, but were substantially larger, respectively, than the numbers killed in February last year, according to a review of the livestock and meat situation by the American Meat Institute.

Sheep and lamb slaughter for last month was about the same as in February, 1943, but 22 per cent under January of this year. The large reduction in sheep and lamb receipts in February

from those of January is explained, the Institute stated, because of the abnormal liquidation of older stock in previous months, and also because of fewer lambs on feed.

Production of all meats at federally inspected plants in February, amounting to approximately 1,665,000,000 lbs., was 40 per cent greater than in the same month a year earlier; 85 per cent greater than the 1929-33 five-year average; but approximately 7 per cent less than January of this year.

Lard production for February—approximately 215,000,000 lbs.—was 76 per cent greater than in February, 1943; 42 per cent more than the 1929-33 five-year average; but 11 per cent less than output in January of this year.

NEW YORK LIVESTOCK

Livestock prices at Jersey City, February 29, 1944, as reported by the Food Distribution Administration:

CATTLE:

Steers, good, 975@1,050 lbs.....	\$17.00@17.15
Cows, common and medium.....	8.75@10.50
Cows, canner and cutter.....	6.50@ 8.50
Bulls, good and medium.....	11.00@11.50
Bulls, cutter to common.....	9.00@10.50

CALVES:

Vealers, good and choice.....	nom.
Vealers, common and medium.....	\$12.00@12.50
Vealers, culls.....	9.00
Calves, cull to medium.....	9.50@10.00

HOGS:

Hogs, good and choice, 160@200 lbs.....	\$14.00
Hogs, good and choice, 200@330 lbs.....	13.50

LAMBS:

Sheep and lambs.....	nominal
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Receipts of salable livestock at Jersey City market for week ended February 26, 1944:

	Cattle	Calves	Hogs*	Sheep
Salable receipts.....	994	588	812	116
Total with direct.....	8,408	6,891	27,318	44,007

Previous week:

Salable receipts.....	1,104	805	958	25
Total with direct.....	6,094	5,418	27,877	36,539

*Including hogs at 31st street.

CORN BELT DIRECT TRADING

(Reported by U. S. Department of Agriculture, Food Distribution Administration.)

Des Moines, Ia., March 2.—At the 19 concentration yards and 11 packing plants in Iowa and Minnesota, hog prices were steady to 10c higher.

Hogs, good to choice:

160-180 lb.	\$11.00@12.00
180-200 lb.	12.20@13.49
200-330 lb.	13.10@13.50
330-360 lb.	12.60@13.45

Sows:

270-400 lb.	\$11.50@12.10
400-450 lb.	11.20@12.00

Receipts of hogs at Corn Belt markets for the week ended March 2:

	This week	Last week
Friday, Feb. 25.....	60,100	59,800
Saturday, Feb. 26.....	47,900	44,300
Sunday, Feb. 27.....	51,600	62,700
Tuesday, Feb. 28.....	54,900	52,700
Wednesday, Mar. 1.....	56,900	55,100
Thursday, Mar. 2.....	51,600	57,900

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PACKERS' PURCHASES

Purchases of livestock by packers at principal markets for the week ending Saturday, February 26, 1944, as reported to The National Provisioner:

CHICAGO

Armour and Company, 14,997 hogs; Swift & Company, 6,820 hogs; Wilson & Co., 7,704 hogs; Western Packing Co., Inc., 4,983 hogs; Agar Packing Co., 8,473 hogs; Shippers, 12,718 hogs; Others, 42,980 hogs.

Total: 25,976 cattle; 4,311 calves; 85,395 hogs; 16,000 sheep.

KANSAS CITY

	Cattle	Calves	Hogs	Sheep
Armour and Company	3,890	672	14,083	5,509
Cudahy Pkg. Co.	2,609	580	6,401	4,318
Swift & Company	2,176	557	13,886	3,966
Wilson & Co.	2,244	558	6,664	3,918
Campbell Soup Co.	2,156	1	2,070	2,795
Others	4,560			
Total	18,525	2,368	48,104	20,506

OMAHA

	Cattle	Calves	Hogs	Sheep
Armour and Company	8,261	28,561	9,365	
Cudahy Pkg. Co.	5,165	21,327	9,269	
Swift & Company	5,538	25,060	6,525	
Wilson & Co.	2,935	9,812	2,534	
Others	6,500			

Cattle and calves: Greater Omaha Pkg. Co., 115; Geo. Hoffman & Co., 39; Kroger Pkg. Co., 1,173; Rothchild & Sons, 283; John Roth 147; South Omaha Pkg. Co., 66; Nebraska Beef Co., 838.

Total: 25,010 cattle and calves; 91,269 hogs; and 27,000 sheep.

EAST ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour and Company	1,968	1,059	15,935	1,494
Swift & Company	2,095	1,991	17,081	1,095
Butler Pkg. Co.	1,411		8,421	173
Swift Pkg. Co.			2,880	
Landis Pkg. Co.			2,931	
Krey Pkg. Co.			3,227	
Stiefel Pkg. Co.			606	
Others	2,590	110	5,576	76
Shippers	5,279	2,347	20,802	
Total	13,373	5,507	77,959	2,808

SIoux CITY

	Cattle	Calves	Hogs	Sheep
Cudahy Pkg. Co.	4,577	100	24,258	7,158
Armour and Company	4,553	34	25,540	9,912
Swift & Company	2,745	60	11,353	3,753
Others	319		38	
Shippers	7,022		9,817	2,832
Total	19,216	194	70,506	23,655

ST. JOSEPH

	Cattle	Calves	Hogs	Sheep
Swift & Company	3,604	395	16,810	11,013
Armour and Company	614	443	14,636	5,690
Others	2,806	3	2,479	1,065
Total	7,024	841	33,925	17,768

Not including 251 cattle and 10,741 hogs bought direct.

OKLAHOMA CITY

	Cattle	Calves	Hogs	Sheep
Armour and Company	872	499	5,218	320
Wilson & Co.	614	621	5,144	312
Others	283		737	
Total	1,769	1,120	11,099	632

Not including 658 cattle and 11,049 hogs bought direct.

WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy Pkg. Co.	1,424	461	10,759	2,102
Dunn & Osterberg	122		52	
Fred W. Dold	105		915	
Landover Pkg. Co.	51		92	
Others	3,290		843	725
Total	5,001	461	12,601	2,827

FT. WORTH

	Cattle	Calves	Hogs	Sheep
Armour and Company	1,219	984	4,409	3,514
Swift & Company	1,110	939	4,891	4,243
Others	497	10	1,340	
Total	2,826	1,963	10,640	7,757

DENVER

	Cattle	Calves	Hogs	Sheep
Armour and Company	2,298	184	5,578	5,918
Swift & Company	1,271	84	8,487	4,731
Cudahy Pkg. Co.	1,164	120	3,461	3,664
Others	2,636	90	2,484	590
Total	7,369	478	20,010	14,903

CINCINNATI

	Cattle	Calves	Hogs	Sheep
B. W. Gall's Sons	1,138	210	8,350	68
Landover Packing Co.	30		396	
H. E. Meyer Pkg. Co.	19		4,738	
J. Schlachter	222	110		
J. Schreth P. Co.	13		4,461	
J. F. Wagner Co.	406	368		
Others	1,454	768	7,937	61
Shippers	24	339	2,932	
Total	3,308	1,724	21,834	345

Not including 1,329 cattle and 5,008 hogs bought direct.

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets, Thursday, March 2, 1944, reported by U. S. Dept. of Agriculture, Food Distribution Administration:

Hogs (soft & sly not quoted):

BARRONS AND GILTS:

Good and Choice:

	120-140 lbs.	140-160 lbs.	160-180 lbs.	180-200 lbs.	200-220 lbs.	220-240 lbs.	240-270 lbs.	270-300 lbs.	300-330 lbs.	330-360 lbs.
Good and Choice:	\$10.25@11.50	\$10.35@11.50	\$11.00@12.50	\$11.35@12.50	\$11.35@12.50	\$11.35@12.50	\$11.35@12.50	\$11.35@12.50	\$11.35@12.50	\$11.35@12.50

Medium:

	160-220 lbs.
Medium:	\$11.00@13.00

SOWS:

Good and Choice:

	270-300 lbs.	300-330 lbs.	330-360 lbs.	360-400 lbs.
Good and Choice:	\$13.40@13.50	\$13.35@13.40	\$13.35@13.40	\$13.25@13.35

Good:

	400-450 lbs.	450-550 lbs.
Good:	\$13.25@13.35	\$13.10@13.25

Medium:

	250-550 lbs.
Medium:	\$11.00@12.75

Slaughter Cattle, Vealers, and Calves:

STEERS, Choice:

	700-900 lbs.	900-1100 lbs.	1100-1300 lbs.	1300-1500 lbs.
STEERS, Choice:	\$15.75@16.75	\$15.25@16.25	\$15.25@16.25	\$15.25@16.25

STEERS, Good:

	700-900 lbs.	900-1100 lbs.	1100-1300 lbs.	1300-1500 lbs.
STEERS, Good:	\$14.50@15.75	\$13.75@15.25	\$13.75@15.25	\$13.75@15.25

STEERS, Medium:

	700-1100 lbs.	1100-1300 lbs.
STEERS, Medium:	\$12.25@14.25	\$12.75@14.25

STEERS, Common:

	700-1100 lbs.
STEERS, Common:	\$10.50@12.75

HEIFERS, Choice:

	600-800 lbs.	800-1000 lbs.
HEIFERS, Choice:	\$15.25@16.25	\$15.25@16.25

HEIFERS, Good:

	600-800 lbs.	800-1000 lbs.
HEIFERS, Good:	\$14.00@15.25	\$14.00@15.25

HEIFERS, Medium:

	500-900 lbs.
HEIFERS, Medium:	\$11.00@14.00

HEIFERS, Common:

	500-900 lbs.
HEIFERS, Common:	\$9.50@11.00

COWS, All Weights:

	Good	Medium	Cutter and common	Canner
COWS, All Weights:	\$12.25@13.25	\$10.25@12.25	\$7.25@10.50	\$6.00@7.25

BULLS (Ylgs. Excl.), All Weights:

	Beef, good	Sausage, good	Sausage, medium	Sausage, cutter & com.
BULLS (Ylgs. Excl.), All Weights:	\$11.75@12.50	\$11.25@11.75	\$10.25@11.25	\$8.75@10.25

VEALERS, All Weights:

	Good and choice	Common and medium	Cull
VEALERS, All Weights:	\$13.00@15.00	\$8.50@13.00	\$6.00@8.50

CALVES, 500 lbs. down:

	Good and choice	Common and medium	Cull
CALVES, 500 lbs. down:	\$10.50@12.50	\$8.50@10.50	\$7.50@8.50

Slaughter Lambs and Sheep:

LAMBS, Choice:

	Good and choice	Medium and good	Common
LAMBS, Choice:	\$16.25@16.35	\$14.25@16.00	\$12.00@14.00

EWES:

	Good and choice	Common and medium
EWES:	\$8.50@9.00	\$7.50@8.50

FEEDING LAMBS (Range):

	Good and choice
FEEDING LAMBS (Range):	\$12.50@14.00

*Quotations on woolled stock based on animals of current seasonal market weights and wool growth.

*Quotations on slaughter lambs and yearlings of good and choice and of medium and good grades, and on ewes of good and choice grades, are combined, represent lots averaging within the top half of the good and the top half of the medium grades, respectively.

ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour and Company	2,669	3,890	33,972	4,793
Cudahy Pkg. Co.	895	1,894	8,785	
Swift & Company	4,351	5,340	58,215	5,040
Others	7,263	1,168		
Total	14,508	11,782	92,187	13,628

TOTAL PACKERS' PURCHASES

	Week ended Feb. 26	Prev. week	Cur. week, 1943
Cattle	144,742	141,205	
Hogs	570,579	574,834	
Sheep	149,209	149,095	

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVIDER show the number of livestock slaughtered at 15 centers for the week ended February 26, 1944.

	CATTLE		
	Week ended Feb. 26	Prev. week	Cor. week, 1943
Chicago	25,976	25,140	20,851
Kansas City	16,863	16,283	16,661
Omaha	23,545	21,248	19,462
East St. Louis	8,094	10,247	10,016
St. Joseph	7,736	7,896	7,585
St. Louis	12,019	12,340	11,958
Wichita	3,112	2,213	3,889
Philadelphia	2,498	2,206	1,561
Indianapolis	2,210	2,327	2,311
New York & Jersey City	10,796	10,377	8,408
Oklahoma City	8,547	8,273	4,418
Cincinnati	4,922	3,701	2,726
Denver	7,069	7,105	4,555
St. Paul	12,713	13,088	12,553
Milwaukee	8,738	8,246	2,657
Total	144,888	140,260	129,351

*Cattle and calves.

HOGS		
Chicago	164,199	159,814
Kansas City	89,037	86,278
Omaha	96,497	97,274
East St. Louis	56,657	102,473
St. Joseph	61,189	68,630
St. Louis	61,714	68,684
Wichita	11,818	11,177
Philadelphia	13,336	15,548
Indianapolis	29,007	25,970
New York & Jersey City	56,897	57,625
Oklahoma City	22,146	27,367
Cincinnati	22,120	20,521
Denver	22,085	28,714
St. Paul	92,187	86,287
Milwaukee	12,681	12,561
Total	801,542	833,723

*Includes National Stockyards, E. St. Louis, Ill., and St. Louis, Mo.

SHEEP		
Chicago	16,693	11,004
Kansas City	19,245	22,461
Omaha	38,332	35,163
East St. Louis	2,808	6,014
St. Joseph	16,703	18,063
St. Louis	21,049	21,165
Wichita	2,102	1,844
Philadelphia	1,992	1,733
Indianapolis	1,249	1,510
New York & Jersey City	52,246	46,027
Oklahoma City	632	1,025
Cincinnati	345	302
Denver	13,235	14,784
St. Paul	13,628	17,937
Milwaukee	1,669	1,569
Total	196,928	200,621

†Not including directs.

RECEIPTS AT CHIEF CENTERS

Receipts at leading markets for the week ended Feb. 26.

At 20 markets:	Cattle	Hogs	Sheep
Week ended Feb. 26	227,000	815,000	233,000
Previous week	228,000	819,000	244,000
Year ago	222,000	739,000	231,000
1942	213,000	418,000	201,000
1941	174,000	408,000	256,000

At 11 markets:	Hogs
Week ended Feb. 26	710,000
Previous week	682,000
Year ago	407,000
1942	348,000
1941	348,000

At 7 markets:	Cattle	Hogs	Sheep
Week ended Feb. 26	170,000	643,000	171,000
Previous week	163,000	616,000	164,000
Year ago	161,000	382,000	214,000
1942	152,000	291,000	197,000
1941	120,000	281,000	177,000

SOUTHEASTERN RECEIPTS

Receipts of livestock, as reported by the Food Distribution Administration, at eight southern packing plants located at Albany, Columbus, Moultrie, Thomasville, and Tifton, Ga.; Dothan, Ala.; Jacksonville and Tallahassee, Fla., week ended February 26.

	Cattle	Calves	Hogs
Week ended February 26	2,018	732	21,043
Last week	1,298	632	23,524
Last year	906	115	22,827

MEAT SUPPLIES AT EASTERN MARKETS

(Reported by U. S. Department of Agriculture, Agricultural Marketing Administration.)

WESTERN DRESSED MEATS

	NEW YORK	PHILA.	DETROIT
STEERS, carcass			
Week ending February 26, 1944	3,100	1,363	810
Week previous	3,951	3,302	800
Same week year ago	6,612	1,415	1,320
COWS, carcass			
Week ending February 26, 1944	1,735	1,352	1,401
Week previous	1,990	2,404	1,237
Same week year ago	908	1,440	1,300
BULLS, carcass			
Week ending February 26, 1944	457	26	82
Week previous	630	49	0
Same week year ago	101	15	0
VEAL, carcass			
Week ending February 26, 1944	7,465	1,152	386
Week previous	8,601	1,033	847
Same week year ago	4,183	599	70
LAMB, carcass			
Week ending February 26, 1944	27,238	749	14,007
Week previous	23,577	8,007	12,501
Same week year ago	19,221	7,947	13,901
MUTTON, carcass			
Week ending February 26, 1944	2,304	8,107	0
Week previous	1,914	0	0
Same week year ago	2,070	218	1,432
PORK CUTS, lbs.			
Week ending February 26, 1944	2,300,364	458,763	320,531
Week previous	2,735,900	540,508	400,650
Same week year ago	795,181	267,235	323,797
BEEF CUTS, lbs.			
Week ending February 26, 1944	289,105	0	0
Week previous	375,875	0	0
Same week year ago	140,580	0	0
LOCAL SLAUGHTERS			
CATTLE, head			
Week ending February 26, 1944	10,836	2,498	0
Week previous	10,821	2,206	0
Same week year ago	8,433	1,361	0
CALVES, head			
Week ending February 26, 1944	7,507	2,429	0
Week previous	5,909	1,953	0
Same week year ago	10,277	2,293	0
HOGS, head			
Week ending February 26, 1944	60,554	13,336	0
Week previous	61,196	15,548	0
Same week year ago	39,212	14,909	0
SHEEP, head			
Week ending February 26, 1944	52,246	1,992	0
Week previous	45,844	1,733	0
Same week year ago	49,051	2,366	0

Country dressed product at New York totaled 6,071 veal, 10 hogs and 262 lambs. Previous week 5,808 veal, 4 hogs and 415 lambs in addition to that shown above.

CHICAGO LIVESTOCK

Statistics of livestock at the Chicago Union Stock Yards for current and comparative periods.

RECEIPTS

	Cattle	Calves	Hogs	Sheep
Fri., Feb. 25	2,052	583	23,332	4,269
Sat., Feb. 26	478	36	20,238	319
Mon., Feb. 28	16,226	845	86,055	9,625
Tues., Feb. 29	9,980	1,183	27,535	5,047
Wed., Mar. 1	13,641	905	27,306	3,823
Thurs., Mar. 2	5,000	800	34,000	8,500
*Week so far	44,847	3,733	124,893	26,995
Week ago	42,860	4,193	134,859	23,245
Year ago	34,817	4,235	81,512	30,248
Two years ago	57,469	4,114	78,626	44,034

*Including 367 cattle, 4 calves, 39,807 hogs and 3,981 sheep direct to packers.

SHIPMENTS

	Cattle	Calves	Hogs	Sheep
Fri., Feb. 25	957	19	2,926	1,624
Sat., Feb. 26	77	0	190	0
Mon., Feb. 28	5,017	20	4,437	1,796
Tues., Feb. 29	3,175	266	3,745	636
Wed., Mar. 1	6,172	195	567	2,058
Thurs., Mar. 2	2,500	200	2,000	3,000
Week's total	16,864	562	10,749	7,488
Prev. week	15,829	604	9,602	7,734
Year ago	14,047	1,369	12,767	4,398
Two years ago	8,911	423	6,800	10,497

MARCH AND YEAR MOVEMENT

	1944	1943	1944	1943
Cattle	18,641	21,730	421,033	356,206
Calves	1,705	2,482	37,246	31,192
Hogs	61,303	38,392	1,386,164	1,027,448
Sheep	12,323	15,918	388,282	382,391

*All receipts include directs.

CHICAGO HOG PURCHASES

Supplies of hogs purchased by Chicago packers and shippers, week ended Thursday, March 2:

	Week ended March 2	Prev. week
Packers' purchases	79,348	79,981
Shippers' purchases	13,865	11,770
Total	92,713	91,751

WEEKLY INSPECTED KILL

The weekly inspected slaughter at 31 centers was released for the first time this week, replacing the previous report covering 27 centers. Slaughter of all classes for week ended Feb. 26, with exception of sheep, was above a year ago.

	Cattle	Calves	Hogs	Sheep
NORTH ATLANTIC				
New York, Newark				
Jersey City.....	10,706	7,307	56,897	32,245
Baltimore & Philadelphia ..	3,710	847	32,356	884
NORTH CENTRAL				
EAST				
Cincinnati, Cleveland, Madison				
Milwaukee ..	13,061	17,292	111,921	4,967
Chicago, Elburn	27,740	6,512	164,190	31,463
N. St. Yds., E. St. Louis				
Indianapolis ..	10,361	5,085	116,473	4,290
NORTH CENTRAL N.W.				
Omaha, Lincoln. 22,155	1,390	96,467	33,332	
St. Louis City.....	12,019	272	63,546	21,979
So. St. Paul, St. Paul, Newport. 14,195	12,519	119,373	14,743	
Iowa & So. Minn. ¹	16,339	6,796	258,077	33,738
NORTH CENTRAL S.W.				
Kansas City.....	16,963	3,975	89,037	19,245
So. St. Joseph, St. Louis, Mo. 10,423	4,797	105,356	19,929	

*Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, and Albert Lea, Austin, Minn. *Includes Birmingham, Dothan, Montgomery, Ala. *Includes Tulsa, Okla., Ft. Worth, Texas, and Wichita, Kan. *Includes Los Angeles, Vernon, San Francisco, San Jose, Sacramento, Vallejo, Calif.

Packing plants included in above tabulations slaughtered approximately the following percentages of total slaughter under federal meat inspection during February 1943: Cattle 77.4, calves 68.5, hogs 76.3, sheep and lambs 82.0.

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1943 LIVESTOCK AND DRESSED MEAT PRICES COMPARED

Livestock prices at Chicago, compared with wholesale and composite retail meat prices, and wholesale and retail meat values at New York, for 1943, with comparisons:

	Steers			Lambs			Hogs		
	Dollars per cwt.			Dollars per cwt.			Dollars per cwt.		
	1943	1942	1941	1943	1942	1941	1943	1942	1941
Live animal prices, Chicago ¹	\$15.81	\$14.64	\$12.23	\$14.90	\$13.80	\$11.82	\$14.66	\$13.59	\$ 9.85
Wholesale meat prices, New York ²	22.16	21.82	18.53	20.40	24.43	19.81	24.77	26.55	19.70
	Steers			Lambs			Hogs		
	Cents per lb.			Cents per lb.			Cents per lb.		
	1943	1942	1941	1943	1942	1941	1943	1942	1941
Composite retail meat prices, New York ³	37.99	36.23	32.85	38.72	33.35	28.42	31.21	31.56	25.38
Value of carcass meat from 100 lbs. live animal (Dollars)									
Wholesale—New York ⁴	\$13.30	\$13.09	\$11.12	\$12.94	\$11.97	\$ 9.71	\$13.32	\$13.74	\$10.64
Retail—New York ⁵	18.01	17.17	15.57	18.28	15.74	13.41	16.43	16.61	13.36
¹ Average good and choice, steers, 900-1100 lbs., lambs all weights, and hogs 200-220 lbs. ² Average good and choice, steer beef, 600-700 lbs., lamb 40-45 lbs., and hog products consisting of smoked hams, bacon, picnic, fresh loins and carton lard combined in proportion to their respective yields from live weight. ³ Composite av. of semi-monthly retail quotations on various cuts (including lard) combined in proportion to their respective yields from live weight. ⁴ 40 lb. of beef carcass, 49 lb. of lamb carcass and 55.75 lb. of principal hog products, including lard. ⁵ 47.4 lb. of beef cuts, 47.2 lb. of lamb cuts and 55.4 lb. of principal hog products, including lard.									

1943 AT 68 MARKETS

Receipts in 1943, local kill, shipments, as reported by the Food Distribution Administration:

	CATTLE			CALVES			HOGS		
	Receipts	Local slaughter	Shipments	Receipts	Local slaughter	Shipments	Receipts	Local slaughter	Shipments
1943.....	18,190,378	8,763,968	9,807,514	5,698,520	3,333,676	2,357,547	41,076,613	30,113,061	10,949,856
1942.....	17,879,227	9,605,504	7,978,888	6,080,515	3,887,132	2,810,318	34,415,107	23,682,759	8,932,394
5-yr. av.	15,031,247	8,435,244	6,488,626	6,442,680	3,785,509	2,635,363	30,451,121	22,388,843	8,012,557
	SHEEP AND LAMBS			PORK AND SUBSTITUTES			TOTAL		
1943.....	30,466,877	15,712,789	14,747,009	28,210,940	14,442,821	13,767,812	80,466,877	40,868,459	39,236,628
1942.....	28,210,940	14,442,821	13,767,812	24,639,401	12,489,365	12,139,055	75,269,701	39,421,645	38,145,950
5-yr. av.	24,639,401	12,489,365	12,139,055	24,639,401	12,489,365	12,139,055	75,269,701	39,421,645	38,145,950

LIVESTOCK RECEIPTS BY TRUCK IN 1943 AND 1942

Receipts of driven-in livestock at 68 public stockyards throughout the country during 1943 included 10,609,514 cattle, 3,691,451 calves, 27,374,429 hogs and 10,007,581 sheep. These figures compare with 11,480,460 cattle, 4,276,731 calves, 23,876,963 hogs and 9,100,361 sheep during the preceding year.

CORN LOAN PRICE IN 1944

Non-recourse loans at 85 per cent of the parity price as of October 1, 1944, will be made available to farmers on farm-stored corn grading No. 3 or better except for moisture content, the Department of Agriculture has announced. Specific loan rates for different locations will be announced at a later date. The loans will be available from December 1, 1944 to June 30, 1945, and will mature on September 30, 1945, or earlier upon demand.

CALIF. INSPECTED SLAUGHTER

State-inspected kill of livestock for January, 1944:

	No.
Cattle.....	15,602
Calves.....	14,717
Hogs.....	13,825
Sheep.....	31,145

Meat food products produced during the month were:

	Lbs.
Sausage.....	1,068,871
Pork and beef.....	3,003,780
Lard and substitutes.....	227,788
Total.....	5,800,439

SOUTHERN LIVESTOCK KILL

Livestock slaughtered in packing plants and abattoirs during 1943 and 1942, in Alabama, Florida and Georgia:

	1943	1942
Cattle.....	397,282	548,750
Calves.....	199,768	289,142
Hogs.....	1,804,970	1,531,645
Sheep.....	15,821	13,199

CANADIAN INSPECTED KILL

Canadian inspected slaughter in 1943, compared with 1942:

	1943	1942
Cattle.....	1,021,834	970,315
Calves.....	584,385	666,645
Hogs.....	7,173,550	6,196,850
Sheep.....	889,209	825,283

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Miscellaneous

NOTICE

is hereby given that the partnership heretofore subsisting between us, the undersigned, BORYS MIRKIN, MRS. RISA MIRKIN, BENJAMIN W. RICE and ABRAHAM ROZENFELD and heretofore carrying on business as partners at 29 Vandewater Street, New York City, under the style or firm of INTERSTATE CASING COMPANY has been dissolved by our mutual consent as and from the first day of December, 1943, so far as concerns the said BORYS MIRKIN, MRS. RISA MIRKIN and ABRAHAM ROZENFELD who retired from the said firm. BENJAMIN W. RICE will continue to carry on said business himself as individual under the name and style of INTERSTATE CASING COMPANY. The said retiring partners shall in no way be responsible for any future obligations of the firm.

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MRS. RISA MIRKIN
BENJAMIN W. RICE
ABRAHAM ROZENFELD

Position Wanted

Should some packer, centrally located, desire the services of a sausage foreman, write me. Details will be confidential. W-604, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Twenty years beef, veal, lamb wholesale boning, fabricating. Some plant experience. 44 years. Draft 3-AH. Go anywhere. Good references. W-605, THE NATIONAL PROVISIONER, 300 Madison Ave., New York 17, N. Y.

PACKING house manager 25 years' experience. Practical, buying, selling and operating. Interested only in executive position with substantial company. W-606, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Help Wanted

WANTED: Experienced, practical packinghouse man. One who understands pork operations thoroughly to fill position of assistant superintendent. Must have practical experience in operation of all departments. Location—New York State. Excellent opportunity and future for the right man. We repeat—applicant must know his business. Otherwise need not apply. State age, practical experience and what company connected with at present. Same will be kept in strict confidence. W-598, THE NATIONAL PROVISIONER, 300 Madison Ave., New York 17, N. Y.

PROVISION MAN

PROVISION MAN with experience in pork processing, the keeping of proper stock records, distribution of finished product, some sales experience. Give previous employment record, experience, age, and draft status. Chicago Stock Yards District.

W-602, THE NATIONAL PROVISIONER
407 S. Dearborn St., Chicago 5, Ill.

WANTED: Experienced plant superintendent for medium sized packing plant and ice manufacturing. Must have practical experience in all departments with mechanical experience including steam, electric and refrigeration. Address reply personally to JOHN WENZEL COMPANY, 4300 Jacob St., Wheeling, W. Va.

CASING SALESMAN for Eastern territory. Must have good casing background and experience. Write full particulars, giving sales records, age, draft status, and other pertinent information. W-603, THE NATIONAL PROVISIONER, 300 Madison Ave., New York 17, N. Y.

ACCOUNTANT familiar with provision departmentals, yields, costs, etc. State experience, salary expected. Essential workers need release statement. W-600, THE NATIONAL PROVISIONER, 300 Madison Ave., New York 17, N. Y.

SALESMAN to sell full line of sausage seasonings and binders. Excellent proposition. Our men know of this ad. All replies strictly confidential. W-601, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: Working Foreman to take charge of Pork and Beef kill floor. HOME PACKING CO., Ann Arbor, Mich.

Business Opportunities

WILL LEASE OR SELL

Boneless beef—veal—cooler space with ample supply of Federal inspected boning, cutting and veal for boning. Also Grade B and Grade A heifers, steers and cows. O. M. Berard Co. Box 188, Green Bay, Wis. Phone Adams 5728.

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FOR SALE: 1—Vertical cooker or dryer, 18" dia. x 4'10" high; 2—23 CR Mitts & Merrill Mixer; 2—4x8 and 4x9 Lard Rolls; 75 large wood tanks; rendering tanks; tankage dryers. 2—241 Meat grinders. 1—227 Buffalo Silent Cutter; 1—Crescent 2152-Y Ice Breaker. Newark, N. J. Send us your inquiries. WHAT HAVE YOU FOR SALE? Consolidated Products Co., Inc., 14-19 Park Row, New York City 7, N. Y.

FOR SALE: One Calvert electric bacon divider in excellent condition, complete \$275.00; one practically new U. S. Slicer, Model D, \$375.00, both f.o.b. Spokane. CARSTENS PACKING COMPANY, P. O. Box 2006, Spokane, Wash.

GUARANTEED used scales, no priority needed. Also new vibrating screens, coal crushers and truck scales. Immediate delivery. BOMED SCALE CO., Dept. NP, Columbus 7, Ohio.

FOR SALE: Buffalo Silent Cutter No. 28 with 15 H.P. motor and compensator. Buffalo Mixer No. 4A with 10 H.P. motor. Shaffer Steros Co. Meat Plant, Tyrone, Penna.

FOR SALE: 15 sausage cages for 42" sticks. Used but in good condition. Cheap. W. F. Thiele Co., 425 W. McKinley Ave., Milwaukee 12, Wis.

Equipment Wanted

WANTED: 1 Ammonia coil blower unit, from 2 to 4 ton capacity. 1 portable Toledo gas scale, preferably 150 lb. dial. 1 portable Toledo platform scale, with 500 lb. dial. 3 aluminum or stainless steel, steam-jacketed kettles, from 100 to 200 gallon capacity. Contact Royal Meat Products Co., 107 Linwood Ave., Kansas City, Mo.

Portable invoice machines to carry invoices 9 1/2" long by 6 1/2" wide. Advise quantity you have and condition of machines. HYGRADE FOOD PRODUCTS CORP., 2811 Michigan Ave., Detroit 14, Mich.

Plant for Sale

PACKING plant fully rented, 500 weekly hog, 150 cattle capacity; also ice plant, cold storage; 15 acres. Bargain price, accounts non-operating owner. Write McNaghten Inv. Co., Hutchinson, Kans.

FOR SALE: State inspected meat plant in northwest. Fully equipped, lots of cooler room, good territory. Operating now and priced to sell. FS-595, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.



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